
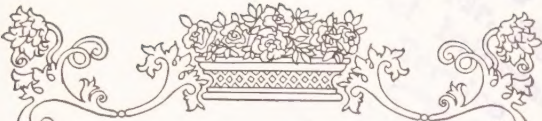


CHOICE RECIPES



REG. U.S.
PAT. OFF.

COMPLIMENTS OF
WALTER BAKER & Co., Ltd
DORCHESTER, MASS.
ESTABLISHED 1780.



CHOCOLATE AND COCOA RECIPES

BY MISS PARLOA
AND OTHER CELEBRATED COOKS



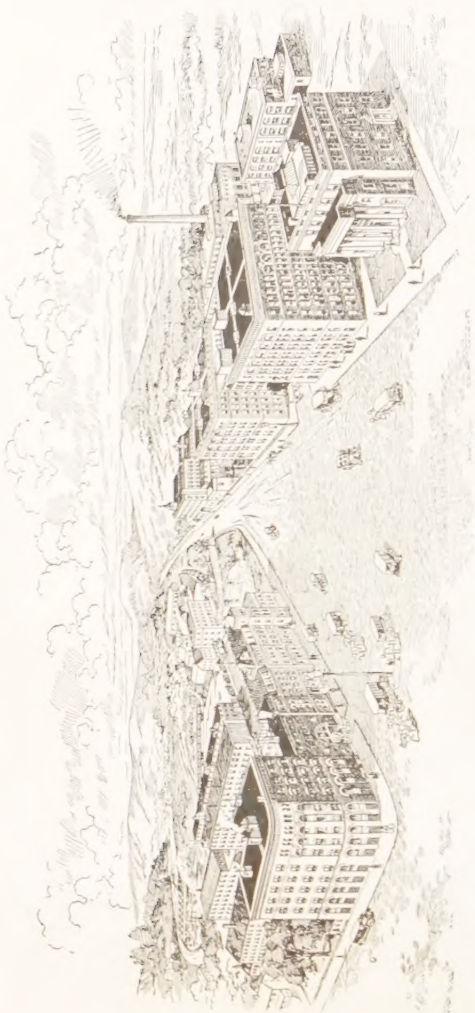
HOME MADE CANDY RECIPES

BY MRS. JANET MCKENZIE HILL



COMPLIMENTS OF
WALTER BAKER & CO., LTD.
ESTABLISHED 1780
DORCHESTER, MASS.





BIRD'S-EYE VIEW OF WALTER BAKER & CO.'S MILLS, DORCHESTER AND MILTON, MASS.
FLOOR SPACE, OVER 14 ACRES.

THE STORY OF THE CHOCOLATE GIRL

THE famous picture of "La Belle Chocolatière," known all over the world as the trade-mark that distinguishes the Cocoa and Chocolate preparations made by Walter Baker & Co., Ltd., was the masterpiece of Jean-Etienne Liotard, a noted Swiss painter who was born in 1702 and died in 1790. It is one of the chief attractions in the Dresden Gallery, being better known and more sought after than any other work of art in that collection. There is a romance connected with the charming Viennese girl who served as the model, which is well worth telling. One of the leading journals of Vienna has thrown some light on the Baltauf, or Baldauf, family to which the subject of Liotard's painting belonged. Anna, or Annerl, as she was called by friends and relatives, was the daughter of Melchior Baltauf, a knight, who was living in Vienna in 1760, when Liotard was in that city making portraits of some members of the Austrian Court. It is not clear whether Anna was earning her living as a chocolate bearer at that time or whether she posed as a society belle in that becoming costume; but, be that as it may, her beauty won the love of a prince of the Empire, whose name, Dietrichstein, is known now only because he married the charming girl who was immortalized by a great artist. The marriage caused a great deal of talk in Austrian society at the time, and many different stories have been told about it. The prejudices of caste have always been very strong in Vienna, and a daughter of a knight, even if well-to-do, was not considered a suitable match for a member of the court. It is said that on the wedding day Anna invited the chocolate bearers with whom she had worked or played, and in "sportive joy at her own elevation" offered her hand to them saying, "Behold! now that I am a princess you may kiss my hand." She was probably about twenty years of age when the portrait was painted in 1760, and she lived until 1825.

It is pleasant to think of the graceful figure of the Chocolate Girl as it appears upon Walter Baker & Co.'s packages becoming associated with cocoa and chocolate preparations, as a positive guarantee of purity and fine quality.

The term "Cocoa," a corruption of "Cacao," is almost universally used in English-speaking countries to designate the seeds of the small tropical tree known to botanists as *THEOBROMA CACAO*, from which a great variety of preparations under the name of cocoa and chocolate for eating and

drinking are made. The name "Chocolate" is nearly the same in most European languages, and is taken from the Mexican name of the drink, "Chocolatl" or "Cacahuatl." The Spaniards found chocolate in common use among the Mexicans at the time of the invasion under Cortez, in 1519, and it was introduced into Spain immediately after. The Mexicans not only used chocolate as a staple article of food, but they used the seeds of the cacao tree as a medium of exchange.

No better evidence could be offered of the great advance which has been made in recent years in the knowledge of dietetics than the remarkable increase in the consumption of cocoa and chocolate in this country. The amount of crude cocoa retained for home consumption in 1860 was only 1,181,054 pounds—about 3.5 of an ounce for each inhabitant. The amount retained for home consumption for the year 1923 was approximately 395,000,000 pounds—about 3.6 pounds for each inhabitant.

Although there was a marked increase in the consumption of tea and coffee during the same period, the ratio of increase fell far below that of cocoa. It is evident that the coming American is going to be less of a tea and coffee drinker, and more of a cocoa and chocolate drinker. This is the natural result of a better knowledge of the laws of health, and of the food value of a beverage which nourishes the body while it also stimulates the brain.

Baron von Liebig, one of the best-known writers on dietetics, says:

"It is a perfect food, as wholesome as delicious, a beneficent restorer of exhausted power; but its quality must be good and it must be carefully prepared. It is highly nourishing and easily digested, and is fitted to repair wasted strength, preserve health, and prolong life. It agrees with dry temperaments and convalescents; with mothers who nurse their children, with those whose occupations oblige them to undergo severe mental strains; with public speakers, and with all those who give to work a portion of the time needed for sleep. It soothes both stomach and brain, and for this reason, as well as for others, it is the best friend of those engaged in literary pursuits."

The three associated beverages, cocoa, tea, and coffee, are known to the French as *aromatic* drinks. Each of these has its characteristic aroma. The fragrance and flavor are so marked that they cannot be imitated by any artificial product, although numerous attempts have been made in regard to all three. Hence the detection of adulteration is not a difficult matter. Designing persons, aware of the extreme difficulty of

imitating these substances, have undertaken to employ lower grades, and, by manipulation, copy, as far as may be, the higher sorts. Everyone knows how readily tea, and coffee, for that matter, will take up odors and flavors from substances placed near them. This is abundantly exemplified in the country grocery or general store, where the teas and coffees share in the pervasive fragrance of the cheese and kerosene. But perhaps it is not so widely understood that some of these very teas and coffees had been artificially flavored or corrected before they reached their destination in this country.

Cocoa lends itself very readily to such preliminary treatment. In a first-class article, the beans should be of the highest excellence; they should be carefully grown on the plantation and there prepared with great skill, arriving in the factory in good condition. In the factory they should simply receive the mechanical treatment requisite to develop their high and attractive natural flavor and fragrance. They should be most carefully shelled after roasting and finely ground without concealed additions. This is the process in all honest manufacturing of the cocoa products.

R. Whympers, in his recent work, "Cocoa and Chocolate, Their Chemistry and Manufacture," says: "It is our experience that the chocolate of finest flavor is prepared by using the best quality beans, properly roasted, without any further treatment."

Now, as a matter of fact, in the preparation of many of the cocoa products on the market, a wholly different course has been pursued. Beans of poor quality are used, because of their cheapness, and in some instances they are only imperfectly, if at all, shelled before grinding. Chemical treatment is relied on to correct in part the odor and taste of such inferior goods, and artificial flavors, other than the time-honored natural vanilla and the like, are added freely. The detection of such imposition is easy enough to the expert, but it is difficult to the novice; therefore the public is largely unable to discriminate between the good and the inferior, and it is perforce compelled to depend almost entirely on the character and reputation of the manufacturer.

A well-known medical expert has said: "*The treatment of cocoa with potash is to be strongly condemned, as the slightly increased solubility obtained is more than counterbalanced by the injurious effects of the chemical upon the system, and those who value good health would be well advised to leave such cocoas alone.*"

Baker's Breakfast Cocoa is absolutely pure, and, being ground to an extraordinary degree of fineness, is highly soluble. The analyst of the Massachusetts State Board of Health states in his valuable work on "Food Inspection and Analysis," that

the treatment of cocoa with alkali for the purpose of producing a more perfect emulsion is objectionable, even if not considered as a form of adulteration. Cocoa thus treated is generally darker in color than the pure article. The legitimate means, he says, for making it as soluble as possible, is to pulverize it very fine, so that particles remain in even suspension and form a smooth paste.

That is the way the Baker Cocoa is treated. It has received the Grand Prize—the highest award ever given in this country, and altogether 57 highest awards in Europe and America.

Suggestions Relative to the Cooking of Chocolate and Cocoa

BY MRS. ELLEN H. RICHARDS

FORMERLY OF THE MASSACHUSETTS INSTITUTE OF TECHNOLOGY

The flavor of the cocoa bean seems to be almost universally liked, and the use of the various preparations made from it is constantly increasing. From the sweet chocolate with which the traveler now provides himself in all journeys in which the supply of food is doubtful either in quantity or quality, to delicate covering and flavoring of cakes and ices, nearly all kinds of culinary preparations have benefited by the abundance of this favorite substance.

In these forms chocolate is used in a semi-raw state, the bean having been simply roasted at a gentle heat, ground and mixed with sugar, which holds the fat. By varying the quantity of the chocolate to be mixed with the ingredients of the cake or ice, an unlimited variety of flavors can be obtained.

In preparing it as a beverage for the table a mistake has been frequently made in considering chocolate merely as a flavor, an adjunct to the rest of the meal, instead of giving it its due prominence as a real food, containing all the necessary nutritive principles. A cup of chocolate made with sugar and milk is in itself a fair breakfast.

It is the object of all cooking to render raw material more palatable and more nutritious, and therefore more digestible. The cooking of cocoa and chocolate is no exception to this rule. Certain extractive principles are soluble only in water which has reached the boiling point; and the starch, which the seed contains, is swollen only at this temperature.

Chocolate or cocoa is not properly cooked by having boiling water poured over it. It is true that as the whole powder is in suspension and is swallowed, its food material can be assimilated as it is when prepared chocolate is eaten raw; but in order to bring out the full, fine flavor and to secure the most complete digestibility, the preparation, whatever it be, should be subjected to the boiling point for a few minutes. In this all connoisseurs are agreed.

Practical Suggestions for the Housewife To Ensure Successful Results Always

By A. LOUISE ANDREA

Everyone likes to be sure of good results—no disappointments, nor failures—so with these good recipes and the observance of a few simple but very important rules, successful and gratifying results are certain.

All measurements are *level* to start with. For convenience and accuracy the regulation cook's half-pint cup is recommended. This comes in glass, tin and aluminum and is marked quarters, halves, and three-quarters, on one side, and on the other, thirds and two-thirds.

The main problem with cakes is—*when is the cake done?*—so there will be no unfinished layer, falling or imperfect sections. The one sure and positive way is to "Listen" to the cake. When the finishing period has arrived, take your cake out of the oven, hold it to your ear and "Listen" to it. If there is any sound—like a gentle steaming—your cake is not quite done as yet, so it should be replaced in the oven until, upon further listening test, there is no sound whatsoever.

Regarding flours, a high-grade flour requires more liquid than a low-grade flour. Some flours, therefore, being "thirstier" than others, the proportion of liquid necessarily varies somewhat. Consequently, some judgment must be exercised in this regard—and, all cookie mixtures should be chilled before rolling out.

Regarding melting chocolate; it can be melted over hot water, without stirring or, directly over a very low flame, stirring constantly.

All chocolate cakes should be baked in a moderate oven, in order to insure a uniform baking effect. Thus, burning on edges, top and bottom is avoided.

The making of cocoa and chocolate for drinking is largely a matter of taste, the best of cooks disagree and their recipes vary; the following recipes, however, give almost universal satisfaction.

BAKER'S BREAKFAST COCOA

Into a breakfast cup put a small teaspoonful of the powder, add a tablespoonful of boiling water and mix thoroughly. Then add equal parts of boiling water and boiled milk, and sugar to the taste. Boiling 2 or 3 minutes will improve it.

TO MAKE A QUART OF DELICIOUS COCOA

1½ tablespoons Baker's Breakfast Cocoa,	2 cups boiling water,
2 tablespoons sugar,	2 cups milk,
	Few grains salt.

Scald milk. Mix cocoa, sugar and salt, dilute with one-half cup boiling water to make smooth paste, add remaining water and boil five minutes; turn into scalded milk and, using an egg beater, beat two minutes, or until a froth forms. This is known as milling and is for the purpose of obtaining a smooth mixture.

BAKER'S CHOCOLATE

Scrape fine about one square of a cake, which is an ounce; add to it about an equal weight of sugar; throw these into a pint of perfectly boiling milk and water, of each one-half, and immediately mill or stir them well for two or three minutes, until the chocolate and sugar are quite dissolved; it is then ready for the table. Some think that 10 or 12 minutes' boiling improves it. Chocolate should never be made but when it is intended to be used immediately, for by suffering it to become cold, or boiling it again, the flavor is injured, the oily particles of the cocoa are separated, and rise to the surface, and will never incorporate pleasantly again.

ICED COCOA

(for one cup)

2 level teaspoons Baker's Breakfast Cocoa,	½ cup boiling water,
6 level teaspoons granulated sugar,	½ cup ice-cold milk.

Stir the cocoa and sugar together; add the boiling water and stir until boiling; let boil two or three minutes, then set aside to chill. When ready to serve stir in the milk.

(for four cups)

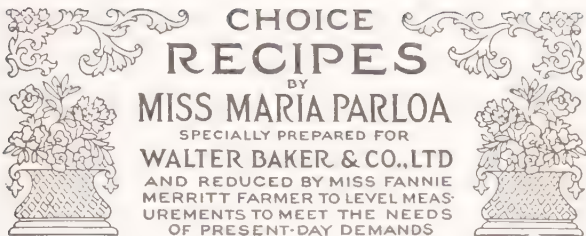
¾ cup Baker's Breakfast Cocoa,	2 cups boiling water,
¾ cup granulated sugar,	2 cups ice-cold milk.

ICED CHOCOLATE

(for four cups)

2 squares Baker's Premium No. 1 Chocolate	¾ teaspoon salt,
¾ cup granulated sugar,	1 cup boiling water,
3 cups ice-cold milk.	

Melt the chocolate over boiling water; add the sugar, salt and boiling water and stir until boiling, let boil five or six minutes, then set aside to chill. When ready to serve mix with the milk. One or two tablespoonfuls of vanilla ice-cream may be added to each cup after the chocolate has been poured into it.



WALTER BAKER & CO.'S BREAKFAST COCOA

4 tablespoons Breakfast Cocoa,
4 tablespoons sugar,

Few grains salt,
1 cup boiling water,

3 cups milk.

Scald milk in double-boiler. Mix cocoa, sugar, and salt and add water gradually, that mixture may be perfectly smooth; bring to boiling point and let boil three minutes. Pour into scalded milk and beat two minutes, using a wire whisk or Dover egg beater, thus preventing scum, which is so unsightly. This process is called milling.

RECEPTION COCOA

Make same as Breakfast Cocoa, and serve in place of Hot Chocolate at afternoon teas or receptions, accompanied by whipped cream, sweetened and flavored with vanilla. Flavor cocoa with one-half teaspoon vanilla, or one fourth teaspoon cinnamon. To offer variety, in place of whipped cream use one marshmallow to each cup, pouring cocoa over it. The cheapest grade must be used, as the more expensive ones do not melt.

HOT CHOCOLATE

2 ounces Walter Baker & Co.'s Premium No. 1 Chocolate,
Few grains salt,
 $\frac{1}{4}$ cup boiling water,

1 quart milk,
 $\frac{1}{3}$ cup sugar,

1 teaspoon cornstarch.

Thoroughly mix sugar and cornstarch, and dilute with one-half cup cold milk. Scald remaining milk in double-boiler, add mixture and cook ten minutes, stirring constantly until mixture thickens slightly. Melt chocolate in small saucepan, placed in larger saucepan of boiling water, and add gradually boiling water and salt. Add to milk mixture, and beat until frothy, using a wire whisk or egg beater, thus preventing scum, which is so unsightly. Serve in chocolate cups, with whipped cream, sweetened and flavored with vanilla. If a thinner drink is desired omit cornstarch.

A sufficient quantity to allow for six people.

HOT CHOCOLATE

(Made from Condensed Milk)

2 squares Walter Baker & Co.'s Premium No. 1 Chocolate,
 $\frac{1}{3}$ cup sugar, 1 quart boiling water,
Few grains salt, 1 small can evaporated milk.

Melt chocolate in saucepan, placed over larger saucepan of boiling water; then add sugar and salt. Pour on, gradually, boiling water, again bring to the boiling point, and let boil five minutes. Add milk, mill, and boil two minutes.

VIENNA CHOCOLATE

3 ounces Walter Baker & Co.'s Vanilla Chocolate,
Few grains salt, 1 quart milk.

Put milk in double-boiler, add chocolate broken in pieces, and stir until chocolate has melted and milk has reached the scalding point. Add salt, and beat until frothy. Serve in chocolate cups, with whipped cream sweetened and flavored with vanilla.

If the sweetened chocolate is not at hand, unsweetened may be used. Heat milk, with three or four drops of one-third cup of sugar and one teaspoon vanilla.

CHOCOLATE SYRUP

$\frac{1}{3}$ cup Walter Baker & Co.'s Breakfast Cocoa,
2 cups sugar, 1 cup boiling water.

Mix cocoa and sugar thoroughly. Add water gradually while stirring constantly, bring to the boiling point, and let boil five minutes. Cook and mix half tablespoon vanilla. Store in glass jar and keep in a cold place.

CHOCOLATE MILK SHAKE

$\frac{1}{4}$ cup finely crushed ice, $\frac{1}{2}$ cup milk,
2 tablespoons Chocolate Syrup, $\frac{1}{4}$ cup Apollinaris water or soda water
drawn from syphon.

Put ice in tumbler, add remaining ingredients, and shake until well mixed. Serve with or without whipped cream, sweetened and flavored.

MILTON PUDDING

2 cups stale bread crumbs, $\frac{2}{3}$ cup sugar,
4 cups scalded milk, 2 eggs,
2 squares Walter Baker & Co.'s Premium No. 1 Chocolate, $\frac{1}{2}$ teaspoon salt,
 $\frac{1}{2}$ teaspoon cinnamon.

Soak bread in milk one-half hour. Melt chocolate in saucepan placed over hot water; add sugar, mixed with cinnamon and salt, and enough milk—taken from bread and milk—to make of consistency to pour. Add to bread mixture; then add eggs, beaten slightly. Turn into a slightly-buttered pudding-dish, set in a pan of hot water and bake in a moderate oven. Serve with egg or vanilla cream sauce.

EGG SAUCE

Whites 2 eggs,
1 cup powdered sugar,

1 cup heavy cream,
1 teaspoon vanilla,

Yolks 2 eggs.

Beat whites of eggs until stiff and dry, and add gradually, while beating constantly, sugar; then add yolks of eggs, beaten until thick and lemon-colored, and vanilla. Cut and fold in cream beaten until stiff.

VANILLA CREAM SAUCE

$\frac{1}{4}$ cup butter,
 $\frac{2}{3}$ cup powdered sugar,

1 teaspoon vanilla,
1 cup heavy cream.

Work butter until creamy and add sugar gradually, while beating constantly, and vanilla; then add heavy cream beaten until stiff. Place bowl in saucepan of boiling water and stir constantly three minutes. Pour into a warm bowl and serve at once.

CHOCOLATE MERINGUE PUDDING

2 cups milk,
3 tablespoons cornstarch,
1 ounce Walter Baker & Co.'s Premium
No. 1 Chocolate,

2 eggs,
 $\frac{1}{2}$ cup powdered sugar,
 $\frac{1}{4}$ teaspoon salt,
 $\frac{1}{2}$ teaspoon vanilla.

Mix cornstarch with one-half cup milk. Scald remaining milk with chocolate. Add cornstarch mixture gradually, while stirring constantly, and cook fifteen minutes. Beat yolks of eggs and add sugar, reserving two tablespoons. Pour hot mixture gradually, while stirring constantly, on egg mixture and add salt. Turn into a buttered pudding dish and bake twenty minutes in a moderate oven. Beat whites of eggs until stiff and add gradually, while beating constantly, reserved sugar. Spread meringue on pudding and cook in a slow oven ten minutes. Serve either hot or cold.

CHOCOLATE SOUFFLÉ

2 tablespoons butter,
3 tablespoons flour,
1 cup milk,

$\frac{1}{3}$ cup sugar,
2 tablespoons boiling water,
3 eggs,

2 ounces Walter Baker & Co.'s Premium No. 1 Chocolate.

Melt butter, add flour and stir until well blended, then pour on gradually the milk and bring to the boiling point. Melt chocolate in small saucepan, placed in larger saucepan of boiling water; add sugar and water and stir until smooth.

Combine mixtures and add yolks of eggs beaten until thick and lemon-colored. Cool and fold in whites of eggs beaten until stiff. Turn into a buttered pudding-dish, and bake in a moderate oven from thirty to thirty-five minutes. Serve at once with vanilla cream sauce. (See page 11.)

CHOCOLATE PUDDING

1 quart milk,
 $\frac{1}{3}$ cup cornstarch,
2 eggs,
 $\frac{1}{2}$ cup powdered sugar,

$\frac{1}{4}$ teaspoon salt,
2 ounces Walter Baker & Co.'s Premium No. 1 Chocolate,
 $\frac{1}{2}$ cup granulated sugar.

Mix cornstarch with one-half cup cold milk. Scald remaining milk with chocolate and one-half cup sugar, and add cornstarch mixture gradually, while stirring constantly, and let cook fifteen minutes. Beat eggs until light, and add, gradually, sugar and salt. Stir into hot mixture and cook ten minutes. Pour into individual moulds, most dipped in cold water, and held there briefly. Remove from moulds to serving-dish, arranging in the form of a circle. Place in centre whipped cream sweetened and flavored with vanilla.

BAKED CHOCOLATE CUSTARD

2 cups milk,
1 inch-piece stick cinnamon,
1 ounce Walter Baker & Co.'s Premium No. 1 Chocolate,

2 eggs,
1 tablespoon boiling water,
 $\frac{1}{4}$ teaspoon salt,
5 tablespoons sugar.

Scald milk with cinnamon. Melt chocolate; add three tablespoons sugar and boiling water. Stir until smooth, then add to scalded milk. Beat eggs until light, add remaining sugar and salt. Cook no longer, and transfer to lightly buttered cups. Set in pan of hot water, and bake in a slow oven until firm, which may be determined by passing a silver knife through custard. If knife comes out clean, custard is done.

SNOW PUDDING

(Chocolate Sauce)

$2\frac{1}{2}$ cups milk,
 $\frac{1}{3}$ cup cornstarch,
 $\frac{1}{3}$ teaspoon salt,

Whites 2 eggs,
 $\frac{1}{2}$ cup powdered sugar,
1 teaspoon vanilla.

Mix cornstarch and salt with one-half cup milk. Scald remaining milk, add cornstarch mixture gradually, while stirring constantly, and let cook fifteen minutes. Beat whites of eggs until stiff, and then gradually add remaining mixture, constantly, add sugar and vanilla. Add two-cup milk mixture, and beat vigorously one minute. Turn into a mould, most dipped in cold water, chill, remove from mould, and serve with

CHOCOLATE SAUCE

2 cups milk,
 $1\frac{1}{2}$ ounces Walter Baker & Co.'s Premium No. 1 Chocolate,

$\frac{1}{4}$ teaspoon vanilla.

$\frac{1}{2}$ cup sugar,
Yolks 2 eggs,
 $\frac{1}{8}$ teaspoon salt,

Put chocolate, one-fourth cup sugar, and cold milk into double boiler, and cook until milk is melted. Mix yolks of eggs with one-third cup sugar and salt, and beat eight minutes.

Pour milk gradually, while beating constantly, onto egg mixture; return to double-boiler and stir constantly until mixture thickens.

Strain, cool, and flavor with vanilla. This sauce may accompany cornstarch pudding, bread pudding, or cold cabinet pudding, or may be served in small glasses with whipped cream sweetened and flavored.

CHOCOLATE CREAM

$\frac{3}{4}$ box gelatine, or
2 tablespoons granulated gelatine,
 $\frac{1}{2}$ cup cold water,
3 cups milk,
 $1\frac{1}{3}$ ounces Walter Baker & Co.'s Premium
No. 1 Chocolate,

$\frac{1}{4}$ cup sugar,
2 tablespoons boiling water,
 $\frac{1}{4}$ teaspoon salt,
Yolk 1 egg,
 $\frac{1}{3}$ cup sugar,
 $1\frac{1}{2}$ teaspoons vanilla.

Soak gelatine in cold water twenty minutes. Scald milk. Melt chocolate over hot water, add sugar, boiling water and salt. Stir until smooth and add to milk. Beat egg yolk until thick, and add gradually, while beating constantly, one-half cup sugar. Add gradually to hot mixture, and cook until mixture thickens; then add gelatine and vanilla. Strain into mould first dipped in cold water, chill, and serve with sugar and cream.

CHOCOLATE BAVARIAN CREAM

$\frac{3}{4}$ package gelatine, or
1 tablespoon granulated gelatine,
Whip from 3 cups cream,
 $\frac{1}{4}$ cup cold water,

$1\frac{1}{2}$ ounces Walter Baker & Co.'s
Premium No. 1 Chocolate,
2 tablespoons hot water,
 $\frac{1}{2}$ cup sugar,

Few grains salt.

Soak gelatine in cold water twenty minutes. Melt chocolate, add sugar and hot water. Combine mixtures, and add one-third cup scalded cream which has drained from whip, and salt. As soon as gelatine has dissolved, set bowl containing mixture in pan of ice-water, and stir constantly until mixture begins to thicken, scraping from bottom and sides of bowl that it may not become lumpy. Stir in one-half the whip, and, when well mixed, fold in remaining whip. Turn into a three-pint mould, sparingly greased with olive oil, spread evenly, and chill. By using the oil the cream may be easily removed from the mould.

CHOCOLATE CHARLOTTE

$\frac{3}{4}$ box of gelatine, or
1 tablespoon granulated gelatine,
 $\frac{3}{4}$ cup cold water,
1 ounce Walter Baker & Co.'s Premium
No. 1 Chocolate,
6 lady fingers,

$\frac{3}{4}$ cup granulated sugar,
1 cup hot milk,
 $\frac{1}{2}$ cup powdered sugar,
1 cup heavy cream,
White 1 egg,
Few grains salt.

Soak gelatine in cold water and dissolve in scalded milk.

Melt chocolate and add granulated sugar. Combine mixtures and strain into bowl. Set in pan of ice-water, and stir constantly until mixture has reached thick consistency, then add cream mixed with powdered sugar and salt and beat until stiff, and white of egg, beaten until stiff. Turn into a charlotte mould lined with lady fingers, and chill thoroughly.

CHOCOLATE ICE-CREAM

3 cups milk,	$1\frac{1}{4}$ teaspoon salt,
3 tablespoons flour,	$2\frac{1}{2}$ ounces Walter Baker & Co.'s Pre-
2 cups sugar,	mium No. 1 Chocolate,
2 eggs,	2 tablespoons hot water,
	1 quart thin cream.

Scald milk. Mix flour and one-half the sugar and add eggs, slightly beaten, and salt. Add gradually to scalded milk, stirring constantly until mixture thickens, and afterwards occasionally, cooking twenty minutes. Melt chocolate over hot water, add one-fourth cup of the reserved sugar, and hot water. Stir until smooth, and add to cooked mixture. Strain, and add remaining sugar and cream. Cool and freeze, using three parts finely-crushed ice to one part rock salt.

CHOCOLATE MOUSSE

4 cups thin cream,	$\frac{3}{4}$ tablespoon granulated gelatine,
2 ounces Walter Baker & Co.'s	3 tablespoons boiling water,
Premium No. 1 Chocolate,	$\frac{3}{4}$ cup granulated sugar,
$\frac{1}{2}$ cup powdered sugar,	1 teaspoon vanilla.

Place whip churn in bowl containing cream, and work with a quick downward and slow upward motion, removing whip as it forms to purée strainer placed over bowl, and continue whipping until cream comes below perforations in churn. Melt chocolate over hot water, add sugar and gelatine, and stir until smooth. Add cream, and stir until mixture is thick, then add vanilla. Strain cooked mixture into a bowl set in pan of ice-water. Stir constantly until mixture thickens, then fold in whip from churn. Turn into mould, cover with buttered paper (buttered side up), adjust cover, pack in salt and ice, using two parts finely crushed ice to one part rock salt, and let stand four hours. It will be necessary to turn out the mould, and remove the remaining ice, before the mousse is served.

CHOCOLATE COOKIES

$\frac{1}{2}$ cup butter,	1 teaspoon cinnamon,
1 cup sugar,	1 egg,
$\frac{1}{4}$ teaspoon salt,	$\frac{1}{2}$ teaspoon soda,
2 ounces melted Walter Baker & Co.'s	2 tablespoons milk,
Premium No. 1 Chocolate,	$2\frac{1}{2}$ cups flour.

Cream the butter, then add sugar, cinnamon, and egg, beating well.

stantly, sugar, salt, cinnamon and chocolate. When thoroughly blended, and egg well beaten, soda dissolved in milk, and flour. Chill, toss on a slightly floured board, roll one-eighth inch in thickness, shape with a small round cutter first dipped in flour, arrange on a buttered tin sheet, and bake in a moderate oven.

VANILLA ICING

White 1 large egg, 1 cup confectioner's sugar,
 $\frac{1}{2}$ teaspoon vanilla.

Put egg white in bowl and add gradually, while stirring constantly, sugar. Beat three minutes, add vanilla and spread thinly on cake.

CHOCOLATE ICING

To vanilla icing add 1 tablespoon cold water. Melt one ounce Walter Baker & Co.'s Premium No. 1 Chocolate, and add one-fourth cup confectioner's sugar and one tablespoon hot water. Place over fire, stir until smooth and add another tablespoon hot water; then add to vanilla icing.

CHOCOLATE CAKE

$\frac{1}{2}$ cup butter,	3 ounces Walter Baker & Co.'s
$\frac{3}{4}$ cup sugar,	Premium No. 1 Chocolate,
$\frac{3}{4}$ cup milk,	13 cups bread flour,
$\frac{1}{2}$ teaspoon vanilla,	3 teaspoons baking powder,
3 beaten yolks,	3 beaten whites.

Cream butter, and gradually sugar, then beaten yolks, milk, vanilla, chocolate melted, flour mixed and sifted with baking powder, and fold in the beaten whites last. Turn into buttered shallow cake pans and bake in a moderate oven.

CHOCOLATE MARBLE CAKE

$\frac{1}{2}$ cup butter,	Whites 4 eggs,
1 cup sugar,	1 teaspoon vanilla,
$\frac{3}{4}$ cup milk,	2½ teaspoons baking powder,
1½ cups flour,	1 square Walter Baker & Co.'s
1 tablespoon flour,	Premium No. 1 Chocolate,
$\frac{1}{2}$ teaspoon salt.	

Cream butter and add sugar gradually; then add milk alternately with flour mixed and sifted with two teaspoons baking powder, and salt, whites of eggs beaten until stiff and dry, and vanilla. To one-third of the mixture add melted chocolate and reserved baking powder, mixed and sifted with tablespoon of flour. Butter a deep cake or angel cake pan, put in mixtures by spoonfuls, and bake in a moderate oven.

CHOCOLATE ÉCLAIRS

$\frac{1}{3}$ cup butter,
1 cup milk,
2 tablespoons sugar,

4 eggs,
1 cup flour,
 $\frac{1}{4}$ teaspoon salt.

Put butter, milk, salt, and sugar in saucepan. Bring to the boiling point, and add flour all at once and stir vigorously, using a wooden spoon. Remove from fire as soon as mixture cleaves to spoon. Cool and add four eggs, one at a time, beating ten minutes between the addition of each egg and five minutes after eggs are added. Shape mixture on a shallow saucer, and then pipe and cut half round éclairs one inch wide, the longer ends with a pointed end, the ends to be one inch apart so as to be spreadable. Bake in oven, set at 350° for twenty-five minutes. If removed from oven when they are thoroughly cooked, they will fall.

Cool, make a cut in the side of each without breaking apart, and fill with either of the following preparations.

CREAM FILLING No. I

To make the filling, simply add two tablespoons sugar, one-half teaspoon vanilla, and one egg to the cream. Beat and stiff, using an egg beater or wire whisk.

CREAM FILLING No. II

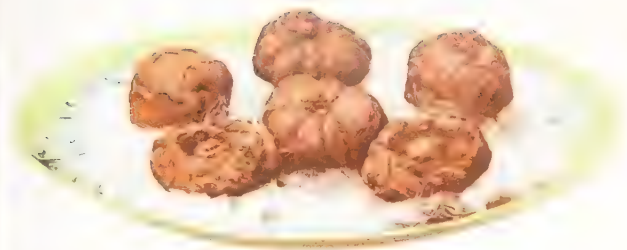
Scald one and one-half cups milk. Mix three and one-half tablespoons sugar, one-half teaspoon vanilla, and one-half teaspoon salt, and add two eggs slightly beaten. Combine mixture and milk, and cook over fire for ten minutes, stirring constantly until thickened, and remove from fire. Cool and flavor with one-half teaspoon vanilla.

ICING FOR ÉCLAIRS

1 cup sugar,
5 tablespoons cold water,

1 ounce Walter Baker & Co.'s Premium
No. 1 Chocolate.

Put sugar and water in a saucepan, the salt and chocolate dissolved, and cook without stirring until mixture, when placed in cold water, will form a scrap thick enough to hold the finger but not thick enough to form a jelly-like ball. Pour on a platter, let stand until cooled slightly, then stir with a wooden spoon until white and creamy. Add melted chocolate and stir until mixed. Put in saucepan placed over boiling water, and beat until light cream color is reached. To coat éclairs, it is best to apply with a wooden butter brush.



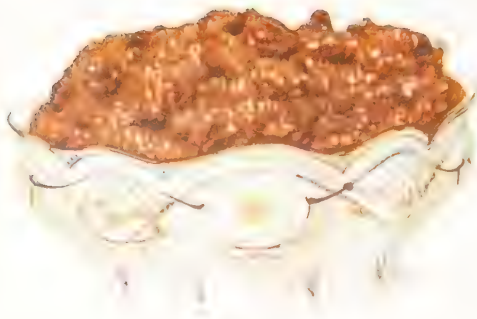
CHOCOLATE PARFAIT
(See Page 31.)



CHOCOLATE ÉCLAIRS
(See Page 16.)



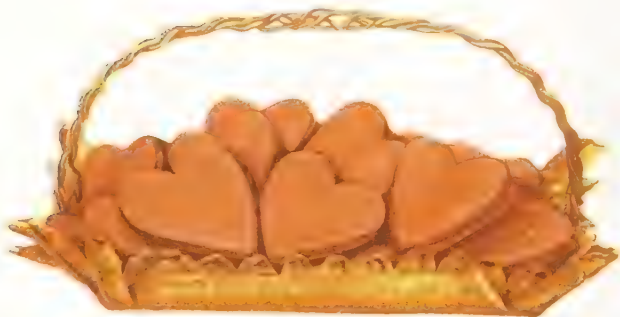
CHOCOLATE LAYER CAKE.
(See Page 31.)



CHOCOLATE WHIP
(See Page 32)



CHOCOLATE JELLY
(See Page 32)



CHOCOLATE HEARTS.
(See Page 35)

CHOCOLATE CREAMS I

White 1 egg,
 $\frac{1}{2}$ tablespoon cold water,

1 lb. confectioner's sugar,
 $\frac{3}{4}$ teaspoon vanilla,

Walter Baker & Co.'s "Dot" Chocolate.

Put egg, water and vanilla in a bowl, and beat until well blended; then add gradually, while stirring constantly, sugar. Make into small balls, drop on a slightly-buttered paper, and let stand one hour. Melt five ounces Walter Baker & Co.'s Dot Chocolate in saucepan placed over hot water, and beat one minute. Drop balls, separately, in chocolate, and when coated remove to slightly-buttered paper, using a two-tined fork or confectioner's dipper.

It will be necessary to reheat chocolate during the dipping. Let stand in a cool, dry place to harden chocolate. If a small egg is used it will not take up all the sugar.

CHOCOLATE CREAMS II

2 cups sugar,
 $\frac{7}{8}$ teaspoon cream of tartar,

$\frac{1}{2}$ cup water,
 $1\frac{1}{4}$ teaspoon vanilla,

Walter Baker & Co.'s "Dot" Chocolate.

Put ingredients (except vanilla and chocolate) in a smooth granite-ware saucepan; place on range, stir until sugar is melted, remove spoon, bring mixture to the boiling point, and let boil rapidly, without stirring, until mixture will form a jelly-like ball when tried in cold water.

Pour into bowl, set in pan of cold water, and, as mixture begins to cool, add flavoring; stir from sides of bowl, and, when cooled throughout, beat until white and creamy. Turn on a platter and knead until smooth. Put in bowl, cover with oiled paper to exclude air, that a crust may not form, and let stand twenty-four hours to ripen. Shape into balls, and dip same as Chocolate Creams I. The mixture from which the centers are made is known as fondant, and constitutes the foundation of French candies.

RECIPES

SPECIALY PREPARED BY

MRS. A. LOUISE ANDREA

(All measurements should be level.)

CHOCOLATE PLAIN CAKE

- | | |
|---------------------------------|---|
| $\frac{1}{2}$ cup butter, | $1\frac{1}{2}$ cups flour, |
| $1\frac{1}{2}$ cups sugar, | 3 ounces Baker's Premium No. 1 |
| $\frac{1}{4}$ cup milk, | Chocolate, |
| 3 eggs: yolks and whites beaten | $2\frac{1}{2}$ teaspoons baking powder, |
| separately, | 2 teaspoons vanilla, |
| $\frac{1}{4}$ teaspoon salt. | |

Cream butter and gradually add sugar, beating until very thick and smooth. Beat the yolks and add $\frac{1}{4}$ the flour, then the yolks and mix thoroughly. Sift flour and baking powder together and add with the vanilla, beating thoroughly with the coffee beater or whisk. Pour into a buttered and paper-lined pan, paper also buttered, and bake in moderate oven. Frost with chocolate or white frosting.

CHOCOLATE RAISIN CAKE

- | | |
|---------------------------------|---|
| $1\frac{1}{2}$ cups sugar, | 2 ounces Baker's Premium No. 1 Chocolate, |
| $\frac{3}{4}$ cup butter, | $2\frac{1}{2}$ teaspoons cinnamon, |
| 4 eggs: yolks and whites beaten | $2\frac{1}{2}$ cups flour |
| separately, | 1 cup seeded raisins, |
| $\frac{1}{2}$ teaspoon salt, | 4 teaspoons baking powder, |
| | cup milk. |

Cream butter and gradually add sugar; beat yolks until thick and add whites beaten stiff. Add the flour, cinnamon, and raisins, beating thoroughly with the coffee beater or whisk. Pour into a buttered and paper-lined pan, paper also buttered, and bake in very moderate oven.

DEVIL'S FOOD

- | | |
|---|---|
| $\frac{1}{2}$ cups sugar, | $4\frac{1}{2}$ teaspoons baking powder, |
| $\frac{1}{2}$ cup butter, | $\frac{1}{4}$ teaspoon salt |
| 3 ounces Baker's Premium No. 1 Chocolate, | $1\frac{1}{2}$ teaspoons cinnamon, |
| 4 eggs (3 may be used), | $\frac{1}{4}$ teaspoon clove, |
| $2\frac{1}{4}$ cups flour, | $1\frac{1}{4}$ cups milk. |

Cream butter and sugar gradually, then beating to a creamy and fluffy consistency. Add the yolks and mix thoroughly. Sift together flour, salt, cinnamon, clove, and baking powder and add to batter mixture alternately with the

milk. At the last, fold in the stiffly beaten egg whites and bake in deep pan and ice when cold.

COCOA SPONGE CAKE

3 tablespoons Baker's Breakfast Cocoa,

3 eggs,	$\frac{1}{2}$ cup pastry flour,
$\frac{1}{3}$ cup sugar,	$\frac{1}{4}$ teaspoon salt,
2 tablespoons boiling water,	$\frac{1}{2}$ teaspoon baking powder,
1 teaspoon vanilla.	

Beat yolks until thick and lemon colored, add sugar and continue beating. Mix boiling water with cocoa and add to mixture; fold in flour which must be sifted three times; add salt to whites and beat until very stiff, add, with vanilla, to cake mixture and mix *lightly*. Bake in buttered pan in very moderate oven.

CHOCOLATE ROLL

$1\frac{1}{2}$ cups sugar,	3 teaspoons baking powder.
3 eggs,	$\frac{1}{2}$ cup water.
$\frac{1}{2}$ teaspoon salt,	Grated rind of 1 lemon,
2 cups pastry flour,	Juice of $\frac{1}{2}$ lemon.

Sift salt and baking powder with the flour. Beat yolks until thick and lemon colored, add sugar gradually and continue beating. Add water, then sifted flour and fold in lastly the grated lemon rind, juice and 1 stiffly beaten egg whites. Bake in a moderate oven, about twelve minutes. When done, turn out on damp cloth sprinkled with sugar, cut off edges of cake and ice *quickly* with a Chocolate Icing, as follows. Then roll up cake and keep cloth around it until it is cold.

CHOCOLATE ICING

1 tablespoon cornstarch,	$\frac{1}{2}$ tablespoon butter,
1 tablespoon cold water,	1 beaten egg,
$\frac{3}{4}$ cup milk,	1 teaspoon vanilla,
$\frac{1}{2}$ cup sugar,	Pinch salt,
$1\frac{1}{2}$ squares Baker's Premium No. 1 Chocolate.	

Heat milk in double boiler, add butter, chocolate, melted over hot water, sugar, cornstarch, dissolved in the cold water, and salt and boil until slightly thickened; remove from fire, add 1 beaten egg and vanilla and spread on layer when cold.

CHOCOLATE WAFERS

1 cup sugar,	2 eggs,
$\frac{1}{2}$ cup butter,	$1\frac{1}{2}$ ounces Baker's Premium
$\frac{1}{4}$ teaspoon salt,	No. 1 Chocolate,
2 cups flour,	1 teaspoon vanilla.

Cream the butter and add sugar gradually, beating until thoroughly creamed. Add beaten eggs and vanilla and mix well, then melt chocolate and add. Sift flour with salt, add to mixture and when well blended place in icebox until thoroughly chilled. This allows of rolling out with less flour. Then

turn onto slightly floured board and roll out, cut into rounds and place in buttered pans. Bake in moderate oven.

CHOCOLATE JUMBLES

1 cup granulated sugar,
10 tablespoons butter,
2 ounces Baker's Premium No. 1
Chocolate,

2 eggs, beaten,
2¼ cups sifted flour,
2½ teaspoons baking
powder.

Cream butter and add sugar gradually; melt chocolate and add, mixing thoroughly. Put in beaten eggs and when well mixed, add the flour sifted with baking powder. Place on ice to chill, then roll out to a half-inch thickness, cut into rounds with a cake cutter and with a smaller cutter, cut out centers. Bake in moderate oven.

CHOCOLATE COOKIES

⅓ cup butter,
1 cup granulated sugar,
2¼ cups flour,
3 ounces Baker's Premium No. 1 Chocolate,

1 beaten egg,
2½ teaspoons baking powder,
¼ cup milk or cold water,
½ teaspoon salt.

Cream butter and add sugar gradually, beating to a cream. Add beaten egg and then the chocolate, melted, and mix thoroughly. Sift flour with baking powder and salt, then add with milk. When well mixed, chill and roll out on floured board and cut into rounds with cake cutter and bake in moderate oven.

CHOCOLATE FILLING

¼ cup milk,
2½ teaspoons butter,
¾ cup sugar,
1 beaten egg,

1 tea-spoon vanilla,
Pinch salt,
2½ ounces Baker's Premium No. 1
Chocolate.

Melt chocolate, add milk, butter, sugar and egg and cook in double boiler until thick, and set aside until cool to prove from fire. Use when cool.

CHOCOLATE PUDDING

1 cup sugar,
⅓ cup butter,
1 cup milk,
1 beaten egg,
2 cups flour,

4 teaspoons baking powder,
1 teaspoon vanilla,
½ teaspoon salt,
3 ounces Baker's Premium No. 1
Chocolate.

Sift flour, baking powder and salt together. Cream butter and add sugar gradually, when well mixed, add beaten egg and sifted flour, alternating with the milk. Melt chocolate and add with the vanilla. Place in small buttered mold, cover and steam about one and a half hours. Serve at once with a sauce.

CHOCOLATE BLANC MANGE

2 tablespoons gelatine,
4 tablespoons cold water,
1 cup sugar,
1 pint hot milk,

3 eggs,
½ teaspoon salt,
1½ teaspoons vanilla,
3 ounces Baker's Premium No. 1 Chocolate.

Scald the milk, soak gelatine in cold water five minutes, beat eggs and add to them sugar and chocolate, melted; when well mixed, turn into the scalded milk and cook in double-boiler until mixture coats the spoon; then add soaked gelatine and salt and when dissolved put in vanilla and remove from fire. Turn into a mould, wet in cold water, and when cold set on ice to stiffen. Serve with sugar and cream.

CHOCOLATE MOULD

4½ tablespoons cornstarch,
2 cups hot milk,
⅓ cup sugar,
1 teaspoon vanilla,

3 whites of eggs,
⅓ cup cold milk,
3 tablespoons sugar,
Pinch salt,

2 ounces Baker's Premium No. 1 Chocolate.

Add cornstarch to cold milk; to hot milk add the one-third cup sugar, the chocolate melted and mixed with the three tablespoons sugar, and salt and cook in double-boiler for fifteen minutes, stirring occasionally. Cool and then fold in the stiffly beaten egg whites and vanilla and mix lightly. Pour into a mould wet with cold water and when quite cold, set on ice to stiffen. When ready to serve, turn out on to fancy dish and place small rosettes of whipped, sweetened cream on top.

CHOCOLATE BREAD PUDDING

1 pint hot milk,
2 eggs,
½ teaspoon salt,
¾ cup sugar,

¾ cup soft bread crumbs,
1 teaspoon vanilla,
1½ ounces Baker's Premium No. 1
Chocolate.

Soak bread in hot milk for ten minutes, melt chocolate and add to hot milk. Beat eggs slightly, put in sugar and vanilla and turn into milk mixture; add salt and place in buttered pudding dish; set in a pan of hot water and bake in a moderate oven until thick. Serve warm or cold.

CRACKER PUDDING

1 cup seeded raisins,
½ cup molasses,
2½ cups milk,
1½ cups cracker crumbs,

1 beaten egg,
½ teaspoon salt,
2 ounces Baker's Premium No. 1
Chocolate.

Soak cracker crumbs in milk for ten minutes, add 1 beaten egg, molasses, raisins and salt and mix well. Melt chocolate and add, then turn mixture into a well greased mould, cover top of mould with buttered paper, affix cover and tie on. Place prepared mould in a kettle of boiling water and steam for five hours, adding boiling water as it boils away. Serve cold with a creamy sauce.

COCOA RICE PUDDING

$\frac{1}{4}$ cup rice,
1 teaspoon salt,
 $\frac{3}{4}$ cup whipped cream,
1 pint cold milk,
3 tablespoons hot milk.

$\frac{3}{4}$ cup sugar,
2 beaten egg whites,
1 teaspoon vanilla,
 $\frac{1}{2}$ cup raisins.

3 tablespoons Baker's Breakfast Cocoa.

Wash rice and cook in milk until tender, add salt, sugar, raisins, vanilla and cocoa dissolved in the three tablespoons hot milk. When well mixed, add cream, whipped, and cover top with the egg whites beaten and mixed with four tablespoons sugar and brown in moderate oven.

HOT CHOCOLATE

1 cup milk,
1 cup boiling water,
3 tablespoons sugar

$\frac{1}{2}$ teaspoon vanilla,
Pinch of salt,
1 ounce Baker's Premium No. 1 Chocolate.

Melt chocolate, add sugar gradually, salt and then boiling water. Boil five minutes and pour into scalded milk. Add vanilla and serve.

CHOCOLATE ROLLED WAFERS

$\frac{3}{4}$ cup butter,
 $\frac{1}{2}$ cup sugar,
 $\frac{1}{2}$ beaten egg,
1 cup flour,
 $\frac{1}{4}$ cup milk,

$\frac{1}{2}$ teaspoon soda,
 $\frac{1}{2}$ tablespoon cold water,
 $\frac{1}{8}$ teaspoon salt,
1 ounce Baker's Premium No. 1
Chocolate.

Cream butter, add sugar gradually while beating to a cream; when well mixed add chocolate, melted, and beaten egg. Sift together flour and salt, mix with soda in the water and add together with sifted flour and milk and beat thoroughly.

Brush *inside* bottom of cake pans with melted butter and spread on the thinnest possible layer of the wafer mixture. Place in moderate oven and bake. Just as soon as baked, pull pans to front of oven and quickly cut each layer into four pieces and roll immediately *while very hot*. If too cool to roll without breaking, replace in oven for a moment.

HOT CHOCOLATE SAUCE FOR ICE-CREAM

$\frac{1}{3}$ cup sugar,
 $\frac{3}{4}$ cup hot milk,
 $\frac{1}{2}$ cup cream, whipped.

$\frac{1}{2}$ teaspoon vanilla,
2 squares Baker's Premium No. 1
Chocolate.

Melt chocolate over hot water, add sugar gradually and the hot milk and cook for ten minutes. Remove from fire, add vanilla and stir in the whipped cream and serve at once.

CHOCOLATE LOAF CAKE

$\frac{1}{2}$ cup butter,
 $1\frac{1}{2}$ cups sugar,
2 cups pastry flour,
3 teaspoons baking powder,
 $\frac{3}{4}$ cup milk,

3 eggs,
 $1\frac{1}{2}$ teaspoons vanilla,
 $\frac{1}{4}$ teaspoon salt,
3 ounces Baker's Premium No. 1
Chocolate.

Melt chocolate in a small saucepan; cream butter, add sugar gradually and beat to a cream; add beaten yolks, melted chocolate and vanilla and mix well. Sift together flour, baking powder and salt and add to mixture alternately with the milk. At the last, fold in egg whites, stiffly beaten and turn into a buttered and *double* paper-lined cake tin. Bake in moderate oven.

CHOCOLATE CHIPS

$\frac{1}{2}$ cup butter,	$\frac{1}{2}$ teaspoon baking powder,
2 eggs,	$\frac{1}{4}$ teaspoon salt,
1 cup flour,	1 teaspoon vanilla,
1 cup sugar,	3 ounces Baker's Premium No. 1 Chocolate.

Work butter with right hand until very soft, then add sugar gradually and cream thoroughly. Add eggs, unbeaten, and one at a time and beat mixture for five minutes. Add chocolate, melted, and vanilla and mix well. Sift together flour, salt and baking powder and add to mixture. If eggs are very large a little more flour may be required. Chill, roll out into very thin sheet, cut into rounds with small cutter and bake on buttered pan in moderate oven. Extra good if sprinkled with finely minced nut meats or granulated sugar just before baking.

CHOCOLATE WAFERS

$\frac{3}{4}$ cup butter,	$\frac{1}{2}$ teaspoon vanilla,
$\frac{1}{2}$ cup sugar,	$\frac{1}{2}$ cup chopped raisins,
1 beaten egg,	$\frac{1}{8}$ teaspoon salt,
$\frac{1}{2}$ cup (about) flour,	1 ounce Baker's Premium No. 1
$\frac{1}{2}$ teaspoon baking powder,	Chocolate.

Cream butter, adding sugar gradually while beating to a cream; add chocolate, melted, vanilla and beaten egg and mix well. Sift flour, salt and baking powder together, add the raisins, mix well and add this to the other mixture. Drop by teaspoons onto buttered cake pan, about an inch apart, and bake in moderate oven. In place of raisins, a half walnut meat may be pressed into each wafer before baking.

COCOA PUDDING

1 cup milk,	1½ teaspoons vanilla,
2 tablespoons granulated gelatine,	1 pint cream, whipped,
$\frac{1}{2}$ cup cold water,	3 tablespoons Baker's Breakfast
$\frac{3}{4}$ cup sugar,	Cocoa.

Stir cocoa in cold milk, place over fire in double-boiler, add sugar and scald. Soak gelatine in the cold water five minutes, add to cold ingredients, stirring till dissolved and remove from fire. Pour into a cold bowl, set in a pan of cold water, changing water as it becomes warm. When beginning to stiffen, add vanilla and the cream, whipped. Mix thoroughly, pour into a form, previously wet in cold water, and set on ice until firm. Unmould and serve plain or with vanilla flavored sauce.

CHOICE RECIPES

PREPARED BY

MISS FANNIE MERRITT FARMER

HUNTINGTON CHOCOLATE PUDDING

$\frac{1}{4}$ cup butter,
1 cup sugar,
Yolks 2 eggs,
 $\frac{5}{8}$ cup milk,
 $1\frac{1}{4}$ cups flour,

3 teaspoons baking powder,
Whites 2 eggs,
 $1\frac{1}{2}$ squares Walter Baker & Co.'s
Premium No. 1 Chocolate,
 $\frac{1}{8}$ teaspoon salt,

$\frac{1}{2}$ teaspoon vanilla.

Cream butter and add gradually, while beating constantly, one-half the sugar. Beat yolks of eggs until thick and lemon-colored, and add gradually, while beating constantly, remaining sugar. Combine mixtures and add milk alternately with flour mixed and sifted with baking powder and salt, then add whites of eggs beaten until stiff, chocolate (which has been melted over hot water) and vanilla. Turn into a buttered and floured angel-cake pan and bake in a moderate oven.

Remove from pan to a serving dish, and lightly fill center with whipped cream sweetened and flavored with vanilla and pour around it.

CHOCOLATE SAUCE

Boil one cup sugar, one-half cup water and a few grains cream of tartar, seven minutes. Melt one or one-half squares Walter Baker & Co.'s Premium No. 1 Chocolate and pour on gradually, while stirring constantly, the hot syrup. Flavor with one-fourth teaspoon vanilla.

WELLESLEY LOAF CAKE

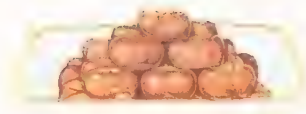
$\frac{3}{4}$ cup butter,
1 cup sugar,
Yolks 2 eggs,
Scant $\frac{3}{4}$ cup milk,
 $1\frac{1}{4}$ cups flour,

2 teaspoons baking powder,
Whites 2 eggs,
2 squares Walter Baker & Co.'s
Premium No. 1 Chocolate,
 $\frac{1}{2}$ teaspoon vanilla.

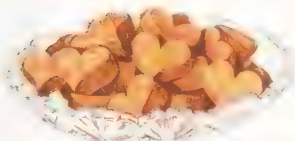
Cream butter and add sugar gradually, while beating constantly, then add yolks of eggs beaten until thick, milk and flour mixed and sifted with baking powder. Add whites of eggs, beaten until stiff, chocolate (melted over hot water) and vanilla. Turn into a buttered and floured shallow cake pan, and bake in a moderate oven. Remove from pan, cover top with Wellesley frosting and when frosting has set pour over, a little at a time, two squares Walter Baker & Co.'s Premium No. 1 Chocolate (which has been melted over hot water) and spread evenly, using the back of a spoon.



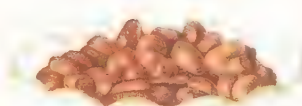
CHOCOLATE
CARAMEL WALNUTS
(See Page 39.)



CHOCOLATE MARSHMALLOWS
(See Page 50.)



FUDGE HEARTS OR ROLINS
(See Page 44.)



CHOCOLATE PEANUT CLUSTERS
(See Page 41.)



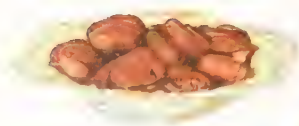
BAKER'S CHOCOLATE DAINITIES
(See Page 46.)



CHOCOLATE VERMICELLI
(See Page 49.)



CHOCOLATE OYSTERETTES.
(See Page 42.)



CHOCOLATE
DIPPED PEPPERMINTS
(See Page 40)



PLAIN CHOCOLATE CARAMELS.
(See Page 47)



WELLESLEY MARSHMALLOW FUDGE
(See Page 43)



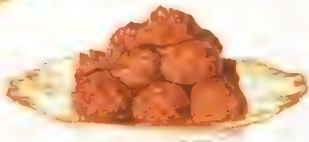
COCOA FUDGE.
(See Page 34)



MARSHMALLOW FUDGE
(See Page 44)



MAPLE FONDANT ACORNS
(See Page 50)



SURPRISE CHOCOLATE CREAMS.
(See Page 54)

WELLESLEY FROSTING

2 cups sugar,
½ cup boiling water,

Whites 2 eggs,
½ teaspoon vanilla.

Put sugar and water in saucepan, stir until sugar has dissolved. Bring to boiling point and let boil vigorously, without stirring, until syrup will thread when dropped from tip of spoon. Put whites of eggs in saucepan and beat until stiff. Pour on the syrup gradually, while beating constantly, and continue the beating, until mixture is nearly stiff enough to spread. Place saucepan containing mixture in a larger saucepan, containing a small quantity of boiling water, place on range and cook, stirring constantly (scraping from bottom and sides of pan) until mixture becomes granular around sides of pan. Remove from saucepan of hot water, and beat until mixture will hold its shape; then add vanilla. Pour on cake and spread evenly, using a knife.

This is one of the varieties of thick, soft frostings which have recently met with so much favor.

CHOCOLATE BREAD PUDDING

2 cups stale bread crumbs,
1 quart scalded milk,
Yolks 3 eggs,
½ cup sugar,
Whites 3 eggs,

2 squares Walter Baker & Co.'s
Premium No. 1 Chocolate,
¼ teaspoon soda,
1 teaspoon hot water,
¼ teaspoon salt.

Pour milk over bread crumbs, cover, and let stand twenty minutes. Add yolks of eggs, well beaten, mixed with sugar, melted chocolate, soda dissolved in water and salt; then fold in whites of eggs, beaten until stiff. Turn into a buttered pudding dish, and bake in a moderate oven. Serve with

FOAMY SAUCE

Yolk 1 egg,
1 cup powdered sugar,
½ cup scalded milk,
1 teaspoon cornstarch,

⅛ teaspoon salt,
½ teaspoon vanilla,
1 tablespoon lemon juice,
White 1 egg.

Beat egg yolk until thick, and add gradually, while beating constantly, three-fourths of the sugar. Mix remaining sugar with cornstarch and salt, and pour on gradually the scalded milk. Cook in double-boiler, ten minutes, stirring constantly until mixture thickens, then occasionally. Combine mixtures and add flavoring and egg white, beaten until stiff.

CHOCOLATE DOUGHNUTS

¾ cup butter,
1¼ cups sugar,
2 eggs,
1½ squares Walter Baker & Co.'s
Premium No. 1 Chocolate,
1½ teaspoons vanilla.

1 cup sour milk,
4¾ cups flour,
1 teaspoon soda,
1 teaspoon cinnamon,
¾ teaspoon salt,

Cream butter and add sugar gradually, while beating constantly; then add eggs well beaten, chocolate, melted, sour milk and flour mixed and sifted with soda, cinnamon and salt. Add one-third cup of milk, gradually, and put in cold water and mix thoroughly. Shape with a doughnut cutter, and bake in a moderate oven on a paper and brown paper.

BERKSHIRE CORNSTARCH PUDDING (Without Eggs)

2 squares Walter Baker & Co.'s Premium No. 1 Chocolate,	3 tablespoons cornstarch,
2 cups milk,	$\frac{1}{4}$ cup milk,
$\frac{1}{3}$ cup sugar,	$\frac{1}{4}$ teaspoon salt,
	$\frac{1}{2}$ teaspoon vanilla.

Put chocolate and two cups milk in double-boiler and cook until milk has scalded and chocolate has melted, stirring occasionally. Mix sugar, cornstarch and salt, add remaining milk and stir until thoroughly blended. Add cornstarch mixture gradually to chocolate mixture and cook ten minutes, stirring constantly until mixture thickens and afterwards occasionally. Serve without sugar and cream.

FUDGE CAKE

$\frac{3}{4}$ cup butter,	$\frac{1}{4}$ teaspoon salt,
1 cup sugar,	3 teaspoons baking powder,
Yolks 3 eggs,	Whites 3 eggs,
$\frac{7}{8}$ cup milk,	2 ounces Walter Baker & Co.'s Premium No. 1 Chocolate,
2 cups flour,	1 teaspoon vanilla.

Cream butter, add sugar gradually, while beating constantly, then add yolks of eggs well beaten. Mix and sift baking powder and flour, and add alternately with milk to the first mixture. Add chocolate melted over hot water, vanilla, and whites of eggs, beaten stiff.

Turn into two paper-lined and buttered seven-inch square pans and bake in a moderate oven. Put between and on top Fudge Frosting.

FUDGE FROSTING

Melt over hot water two ounces of Walter Baker & Co.'s Premium No. 1 Chocolate. Add gradually one-third cup butter, bit by bit, and stir until butter is melted, then add gradually, while beating constantly, one cup milk. Beat the mixture until it is thick and creamy. Put in cold water; mixture will form a very soft ball when tried in cold water;

the time required being about twenty minutes. Cool slightly, add one-half teaspoon flour and beat until of the right consistency to spread. One-fourth cup Jordan almonds, blanched and cut in pieces, may be added.

MISS FARMER'S CHOCOLATE NOUGAT CAKE

$\frac{1}{3}$ cup butter,	3 teaspoons baking powder,
$1\frac{1}{2}$ cups powdered sugar,	$\frac{1}{2}$ teaspoon vanilla,
1 egg,	2 squares chocolate, melted,
1 cup milk,	$\frac{1}{3}$ cup powdered sugar,
2 cups bread flour	$\frac{2}{3}$ cup almonds blanched and shredded.

Cream the butter, add gradually one and one-half cups of sugar, and 1 egg unbeaten; beat three minutes, then add two-thirds milk, flour mixed and sifted with baking powder, and vanilla. To melted chocolate add one-third cup powdered sugar, place on range, add gradually remaining milk, and cook until smooth. Cool slightly and add to cake mixture. Bake fifteen to twenty minutes in round layer-cake pans. Put between layers and on top of cake, frosting sprinkled with almonds.—*From Boston Cooking School Cook Book—Fannie Merritt Farmer.*

CREOLE CAKE

$\frac{1}{2}$ cup butter,	$\frac{1}{2}$ cup hot strong coffee infusion,
2 cups brown sugar,	1 teaspoon soda,
Yolks 3 eggs,	$\frac{1}{2}$ cup sour heavy cream,
$\frac{1}{3}$ cup Baker's Breakfast Cocoa,	2 cups flour,
Whites 3 eggs.	

Cream butter and add sugar, gradually, while beating constantly; then add yolks of eggs beaten until thick. Add coffee infusion gradually to cocoa and let stand until cool. Add to first mixture, then add soda dissolved in cream, flour, and whites of eggs, beaten until stiff. Bake in layer cake tins in a moderate oven. Put layers together with boiled frosting, cover top with frosting, and when set spread with a thin layer of Walter Baker & Co.'s Premium No. 1 Chocolate, melted.

BOILED FROSTING

1 cup sugar,	Unbeaten white 1 egg,
$\frac{1}{2}$ cup water,	$\frac{1}{2}$ teaspoon vanilla.

Put sugar and 1 water in saucepan, bring to the boiling point, and let boil vigorously, without stirring, until syrup will spin a thread when dropped from tip of spoon. Pour syrup gradually, while beating constantly (using an egg beater), on white of egg. Remove egg beater and continue the beating (using a spoon) until of the right consistency to spread; then add vanilla.

CHOCOLATE PUDDING

Marshmallow Mint Sauce

- | | |
|--------------------------------|------------------------------------|
| 1 quart milk, | $\frac{1}{4}$ teaspoon salt, |
| 2 squares Walter Baker & Co.'s | 2 tablespoons granulated gelatine, |
| Premium No. 1 Chocolate, | 3 tablespoons cold water, |
| $\frac{1}{3}$ cup sugar. | |

Pour milk in a thick cream sauce boiler, and when milk has come to a boil, then add chocolate, beat until smooth, using a wire whisk, then add sugar, salt, and gelatine, which has soaked in cold water ten minutes. As soon as gelatine has dissolved, remove from fire, stir in a small quantity of cold water. Chill, remove from mould and pour around it.

MARSHMALLOW MINT SAUCE

- | | |
|--------------------------|---------------------------|
| $\frac{1}{2}$ cup sugar, | White 1 egg, |
| $\frac{1}{4}$ cup water, | 1 drop oil of peppermint, |
| 8 marshmallows, | Green coloring. |

Boil sugar and water to a thin syrup (not thick enough to spin a thread) and add marshmallows cut in small pieces. Let stand two minutes, pressing marshmallows under syrup, using back of spoon. Pour mixture gradually while beating constantly on white of one egg, beaten until stiff, but not dry, and continue the beating until mixture is cool; then add oil of peppermint and color green.

CHOCOLATE WALNUT WAFERS

- | | |
|--------------------------------|---------------------------------------|
| $\frac{1}{2}$ cup butter, | 1 cup chopped English walnut meats, |
| 1 cup sugar, | $\frac{1}{4}$ teaspoon vanilla, |
| 1 egg, | $\frac{1}{2}$ teaspoon salt, |
| 2 squares Walter Baker & Co.'s | $\frac{1}{2}$ cup bread flour, |
| Premium No. 1 Chocolate, | $\frac{1}{2}$ teaspoon baking powder. |

Cream butter, and add sugar gradually, while beating constantly; then add egg, well beaten, chocolate (which has been melted over hot water), nut meats, vanilla, salt, baking powder and flour. Drop from tip of spoon, on a buttered tin sheet and bake in a moderate oven fifteen minutes.

MISS M. E. ROBINSON'S RECIPES

PLAIN CHOCOLATE

- | | |
|--|-----------------------|
| 2 ounces or squares Baker's Premium No. 1 Chocolate, | |
| $\frac{1}{3}$ cup sugar, | 1 pint boiling water, |
| $\frac{1}{8}$ teaspoon salt, | 1 pint milk. |

Place the chocolate in a cup and heat over a steam bath, or set in pan of hot water, until it is melted. Then add sugar once or twice, as the chocolate is not grated. Add the milk and allow it time to heat, being careful not to boil the milk, and keep it closely covered, as this prevents the scum from forming. When ready to serve turn in chocolate-pitcher and beat with egg beater until light and foamy.

MOCHA JUMBLES

3 tablespoons butter,	1½ oz. Baker's Premium No. 1 Chocolate
1 cup sugar,	melted in 1 tablespoon butter,
1 egg,	1¾ cups flour,
2 tablespoons cold coffee,	2 teaspoons baking powder,
	¼ teaspoon cinnamon.

Mix in order given, roll ⅓ inch in thickness, cut with doughnut cutter—sprinkle with sugar and bake.

STEAMED CHOCOLATE PUDDING

2½ tablespoons butter,	⅓ cup sugar,
1½ oz. Baker's Premium No. 1 Chocolate,	⅝ cup milk,
1½ cups flour,	2 teaspoons baking powder,
	½ teaspoon salt.

Steam one hour, serve with a hot, creamy sauce.

CHOCOLATE CARAMEL CAKE

PART I

½ cup sugar,	⅓ cup water,
1½ squares Walter Baker & Co.'s Premium No. 1 Chocolate.	

Put sugar in a smooth graniteware saucepan or enameled pan, place on hot part of range and stir constantly until melted and of the color of maple syrup. Care must be taken to prevent sugar from adhering to sides of pan or spoon. Add water very gradually to hot syrup; then add chocolate, melted. Let boil two minutes and cool slightly.

PART II

½ cup butter,	1 cup water,
1½ cups sugar,	2 cups flour,
3 eggs,	5 teaspoons baking powder,
Part I,	1 teaspoon vanilla.

Cream butter and add sugar gradually, while beating constantly; then add eggs well beaten and Part I. Mix and sift flour and baking powder and add alternately with water to first mixture. Beat vigorously and add flavoring. Turn into a buttered and floured cake tin and bake in a moderate oven. Remove from pan and cover with

WHITE FROSTING

1½ cups sugar,	Whites 2 eggs,
⅓ cup water,	½ teaspoon vanilla.

Put sugar and water into saucepan, bring to the boiling point and let boil, with as little stirring as possible, until syrup will spin a thread when dropped from tip of spoon. Pour syrup gradually, while beating constantly, on whites of eggs, beaten until stiff, but not dry, and continue the beating until mixture is of right consistency to spread; then add flavoring.

—Mrs. O. H. Stovall.

Miscellaneous RECIPES

(All measurements should be level)

CRACKED COCOA

To two-thirds cup of Baker's Cracked Cocoa (sometimes called "Cocoa Nibs or Shells"), use three cups cold water; cook slowly at least one hour—the longer the better. Then strain the liquid and add one cup (or more if desired) of milk, and serve very hot. Do not allow the mixture to boil after milk has been added.

VANILLA CHOCOLATE WITH WHIPPED CREAM

1 cake ($\frac{1}{2}$ a pound) Walter Baker & Co.'s Vanilla Sweet Chocolate,
4 cups boiling water, Pinch salt, 4 cups hot milk.

This must be made in a double-boiler. Put the chocolate, boiling water and salt in upper part of the double-boiler. Stir and beat with a wooden spoon until the chocolate is dissolved and smooth. Add the milk and when thoroughly hot, strain, and serve with unsweetened whipped cream. More cooking will improve it.

CHOCOLATE CREAM PIE

Line a pie plate with rich pie crust, putting on an extra edge of crust the same as for custard pie. Fill with the chocolate filling made after the following recipe. Bake in a hot oven until crust is done; remove, and when cool, cover with a meringue and brown very slowly in moderate oven.

CHOCOLATE FILLING

2 cups milk,	3 level tablespoons flour,
Pinch of salt,	2 eggs (yolks),
2 squares Baker's Premium No. 1	$\frac{1}{2}$ cup sugar,
Chocolate,	1 teaspoon vanilla,
3 tablespoons cornstarch.	

Sift together, into a saucepan, sugar, cornstarch, flour and salt; add milk gradually, stirring constantly and cook for four minutes, still stirring. Melt chocolate over hot water, add to the mixture, together with the yolks, unbeaten. Mix thoroughly and cool. Add vanilla and pour into baked pie shell and cover with the

MERINGUE

2 eggs (whites),	4 level tablespoons sugar.
Pinch salt	

Add salt to eggs and beat in a large, shallow dish with fork

or egg-whip until stiff and flaky and dish can be turned upside down. Beat in the sugar slowly, and beat until the dish can be turned upside down.

CHOCOLATE LAYER CAKE

5 level tablespoons butter,	2¼ cups sifted flour,
3½ squares Baker's Premium No. 1	1 cup granulated sugar,
Chocolate (melted),	3 eggs,
1¼ cups milk,	¾ level teaspoons baking powder.

Cream butter, add sugar, the melted chocolate, the whole eggs and beat all until smooth. Set this aside to cool. Add vanilla and half cup of the flour in which has been sifted the baking powder. Then add milk and remaining flour alternately, using enough flour to make mixture stiff enough to drop from the spoon. This may seem stiffer than other cake mixtures, but the amount of flour given will not be too much. Beat until very smooth.

Bake in square or round pans 20 or 25 minutes.

Put layers together with a thick, white frosting, lightly covered with marshmallows cut in small pieces, or omit the marshmallows and press half walnuts into the frosting, while it is soft. When the marshmallows are not used add 1 teaspoonful vanilla to the cake mixture.

CHOCOLATE PARFAIT

1 quart heavy cream,	4 squares Baker's Premium
1½ cups sugar,	No. 1 Chocolate,
2 teaspoons vanilla.	

Put into the upper part of a double-boiler half cup of milk; when hot add chocolate and mix until chocolate has melted, then add sugar. Set this in pan of cold water, and as it cools add the cream slowly at first until mixture is smooth. Add vanilla and enough sugar to make quite sweet. Beat mixture until as stiff as for Charlotte Russe. Turn into a large mould, pack in ice and salt and let it stand at least two hours.

CHOCOLATE ALMONDS

Blanch the almonds by pouring boiling water on them, and let them stand two or three minutes. Roast them in oven. Dip them in the following recipe for chocolate coating, and drop on paraffine paper.

½ pound cake Walter Baker's Vanilla Sweet Chocolate,	
2 level tablespoons butter,	2 tablespoons boiling water.

Put chocolate in small saucepan over boiling water and when melted stir in butter and water. Mix well. If found to be too thick, add more water; if too thin, more chocolate.

HOT CHOCOLATE SAUCE

1 cup boiling water,	1 square Walter Baker & Co.'s Premium
½ tablespoon cornstarch,	No. 1 Chocolate,
½ cup sugar,	¼ teaspoon salt.

Cook all together slowly until it is the consistency of maple

... or the hot it is used. Just before serving, add one tea-
 spoonful of vanilla. This will keep indefinitely, and can be
 reheated.

CHOCOLATE FROSTING

1 square Baker's Premium No. 1 Chocolate,	5 tablespoons boiling water,
Pinch salt,	1 teaspoon vanilla,
	About 3 cups sifted confectioner's sugar.

Melt chocolate in bowl over tea kettle, add water, salt and
 vanilla, and when smooth add the sugar, and beat until very
 glossy. Make the frosting stiff enough to spread without
 using a wet knife. It will keep indefinitely.

CHOCOLATE CAKE, OR DEVIL'S FOOD

5 tablespoons butter,	1 teaspoon vanilla,
1 $\frac{1}{4}$ cups sugar,	$\frac{3}{4}$ cup milk,
$\frac{3}{4}$ square Baker's Premium No. 1 Chocolate (melted),	$3\frac{1}{2}$ teaspoons baking powder,
	3 eggs,
	1 $\frac{1}{2}$ cups sifted pastry flour.

Cream the butter, add sugar and chocolate, then the un-
 beaten eggs and vanilla, and beat together until very smooth.
 Sift the baking powder with one-half cup of the flour, and use
 first; then alternate the milk and the remaining flour, and
 make the mixture smooth. Beat the mixture until very smooth and bake in loaf in moderate oven.

CHOCOLATE WHIP

1 cup milk,	2 eggs (yolks),
1 square Baker's Premium No. 1 Chocolate,	6 tablespoons sugar,
Pinch salt,	2 teaspoons vanilla,
2 tablespoons cornstarch.	4 eggs (whites).

Put milk, chocolate and salt in double-boiler; mix corn-
 starch in a small quantity of cold milk and stir into the hot
 milk when the chocolate has been melted; stir until smooth,
 then cook twelve minutes. Mix together the yolks of the eggs
 and sugar, then pour the hot mixture over it; cook again one
 or two minutes, stirring. When very cold, just before serv-
 ing, add the vanilla and fold in the stiffly beaten whites of the
 eggs. Pile lightly in a glass dish and serve with lady fingers.
 A meringue can be made of the whites of the eggs and sugar,
 then folded in the chocolate mixture, but it does not stand as
 long.

CHOCOLATE JELLY

1 pint boiling water,	2 tablespoons gelatine
Pinch salt,	$\frac{1}{3}$ cup sugar,
1 square Baker's Premium No. 1 Chocolate,	1 tea-spoon vanilla.

Put the water, salt and chocolate in a saucepan. Cook,
 stirring until the chocolate melts, then let it boil for three or
 five minutes. Soften the gelatine in a little cold water and
 pour the boiling mixture over it. Stir until dissolved, then
 add sugar and vanilla. Pour into a mould and set aside to
 harden, serve with cream and powdered sugar or sweetened
 whipped cream.

WALTER BAKER & CO'S

GERMAN'S
SWEET CHOCOLATE



FAC-SIMILE 1/4 LB. PACKAGE

Walter Baker's (Co) BREAKFAST **COCOA**



FAC-SIMILE OF 1/2 LB CAN

WALTER BAKER & CO'S.
CARACAS SWEET CHOCOLATE

BAKERS

BAKER'S
CARACAS SWEET
CHOCOLATE



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BAKERS

A DELICIOUS CHOCOLATE

EXCELLENT AS A CONFECTION

FAC-SIMILE 1/4 LB. PACKAGE

WALTER BAKER & Co's PREMIUM NO. 1 CHOCOLATE



FAC SIMILE OF 1 LB PACKAGE

COTTAGE PUDDING

1½ cups sifted flour,
4 tablespoons butter,
1 cup sugar,

2 teaspoons baking powder,
2 eggs,
¾ cup milk,

¼ teaspoon salt.

Cream butter, adding sugar gradually, then beaten eggs. Sift flour, baking powder and salt together and add to mixture alternately with the milk. Bake in buttered gem pans in moderately hot oven twenty-three or twenty-five minutes. If the cake springs back after pressing a finger on the top, it shows that it is baked enough. To make a cocoa cottage pudding, add to the above rule six level tablespoons Baker's Breakfast Cocoa. Serve with a vanilla sauce.

VANILLA SAUCE

2 tablespoons butter,
2 tablespoons flour,
Pinch salt,

1 cup boiling water,
4 tablespoons sugar,
1 teaspoon vanilla.

Melt butter in saucepan, add flour and salt and mix until smooth; add slowly the boiling water, stirring and beating well. Add sugar and vanilla.

COCOANUT SOUFFLÉ

1 cup milk,
1 pinch salt,
3 tablespoons flour,
softened in a little cold milk,
2 tablespoons butter,

4 tablespoons sugar,
Yolks four eggs,
1 teaspoon vanilla,
1 cup shredded cocoanut,
Whites four eggs.

Heat milk, add salt and flour and cook ten minutes after it has thickened. Mix together butter, sugar and yolks of eggs. Pour hot mixture over, stirring well and set aside to cool. Add vanilla and cocoanut. Lastly fold in the stiffly beaten whites of the eggs. Bake in buttered pan, in moderate oven until firm. Serve hot with Chocolate Sauce.

CHOCOLATE SAUCE

2 tablespoons butter,
1 tablespoon flour,
Pinch salt,
1 cup boiling water,

1 square Baker's Premium No. 1
Chocolate,
4 tablespoons sugar,
1 teaspoon vanilla.

Melt butter in a saucepan, add dry flour and salt and mix until smooth, then add slowly the hot water, beating well. Add the square of chocolate and sugar and stir until melted. Add vanilla, just before serving.

COCOA BISCUIT

2 cups or 1 pint sifted flour,
4 teaspoons baking powder,
½ teaspoon salt,
6 tablespoons sugar,

4 tablespoons Baker's Breakfast
Cocoa,
4 tablespoons butter or lard,
¾ cup milk.

Sift all the dry ingredients together, cut in the butter with a knife and add the milk. Turn out on slightly floured board, roll or pat out the desired thickness, place close together in pan and bake in hot oven ten or fifteen minutes.

COCOA FUDGE

$\frac{1}{2}$ cup milk,
3 tablespoons butter,
 $2\frac{1}{2}$ cups powdered sugar,
6 tablespoons Baker's Breakfast Cocoa
Pinch salt,
1 teaspoon vanilla.

Mix the milk and butter in a saucepan, stirring constantly, until it begins to boil; then cook slowly, stirring occasionally, eight or ten minutes, or until it makes a firm ball when dropped into cold water. When done, add the vanilla and beat until it seems like very cold molasses in winter. Pour into a buttered pan; when firm, cut in squares. Great care must be taken not to beat too much, because it could not then be moulded into the pan, and would not firm up on top.

MRS. RORER'S CHOCOLATE CAKE

2 ounces chocolate,
4 eggs,
 $\frac{1}{2}$ cup milk,
1 teaspoon vanilla,
 $\frac{1}{2}$ cup butter,
 $1\frac{1}{2}$ cups sugar,
 $1\frac{3}{4}$ cups flour,
3 teaspoons baking powder.

Dissolve the chocolate in five tablespoons of boiling water. Cream butter and add sugar gradually, add the yolks, beat again, then the milk, then the melted chocolate and flour. Give the whole a vigorous beating. Now beat the whites of the eggs to a stiff froth, and stir them carefully into the mixture; add the vanilla and baking powder. Mix quickly and lightly, turn into well-greased cake pan and bake in a moderate oven.—*From Mrs. Rorer's Cook Book.*

MRS. ARMSTRONG'S CHOCOLATE PUDDING

Soften two and a half cups stale bread in an equal quantity of milk. Melt two squares Walter Baker & Co.'s Premium No. 1 Chocolate over hot water and mix with three-quarters cup sugar, a little salt, three beaten eggs, one tablespoon butter and a teaspoon vanilla. Mix this thoroughly with the bread and place in well-buttered custard cups. Set in pan of hot water and steam until done and serve in the cups or turned out on warm plate.—*Mrs. Helen Armstrong.*

MRS. ARMSTRONG'S CHOCOLATE CHARLOTTE

Soak half an ounce of gelatine in one cup of cold water. Whip one quart cream and put it in a bowl, which should be placed in a pan of ice-water. Put one and a half ounces Walter Baker & Co.'s Premium No. 1 Chocolate in a small pan with powdered sugar and a little boiling water, and cook over the hot fire until smooth and glossy. Add to this a gill of hot milk and the melted gelatine, and stir until the gelatine is dissolved. Stir in three quarters cup powdered sugar over the cream. Now add the chocolate and gelatine mixture and stir gently until it begins to thicken. Turn a quart chocolate mould with heavy flange and when the cream is so thick that it will just pour, turn it gently into the mould. Place the chocolate in a cold place for an hour or

more, and at serving time turn out on a flat dish.—*Mrs. Helen Armstrong.*

MRS. BEDFORD'S CHOCOLATE CRULLERS

Cream two table spoons butter and one-half a cup sugar; gradually add the beaten yolks of three eggs and one and one-half cups more of sugar, one cup sour milk, one teaspoon vanilla, two ounces chocolate grated and melted over hot water, one-third teaspoon of soda dissolved in one-half a teaspoon boiling water, the whites of the eggs whipped to a stiff froth, and sufficient sifted flour to make a soft dough. Roll out, cut into oblongs; divide each into three strips, leaving the dough united at one end. Bread lightly, pinch the ends together and cook until golden-brown in smoking hot fat. *Mrs. Cornelia C. Bedford.*

MRS. EWING'S CREAMY CHOCOLATE

Mix together half cup sifted flour, half cup of granulated sugar and half teaspoon of salt. Put into a saucepan half a cup Walter Baker & Co.'s Premium No. 1 Chocolate, finely shaved. Add one quart boiling water, stir until dissolved, add the flour, sugar and salt, and boil gently, stirring constantly, five minutes. Then stir in a quart of boiling milk, one and a half teaspoons vanilla, and serve with or without whipped cream.—*By Mrs. Emma P. Ewing, author of "The Art of Cookery."*

MRS. EWING'S CREAMY COCOA

Stir together in a saucepan half cup Walter Baker & Co.'s Breakfast Cocoa, one-third cup flour, half cup granulated sugar and half teaspoon salt. Add gradually one quart boiling water and let the mixture boil five minutes, stirring constantly. Remove from the fire, add quart of boiling milk, and serve. If desired a spoon of whipped cream may be put in each cup before filling with the cocoa.

The proportions given will make delicious, creamy cocoa, sufficient to serve twelve persons. The flour should be sifted before it is measured.—*By Mrs. Emma P. Ewing, author of "The Art of Cookery."*

MRS. SALZBACHER'S CHOCOLATE HEARTS

Melt, by standing over hot water, three ounces unsweetened chocolate; add a pound sifted powdered sugar and mix thoroughly; work to a stiff yet pliable paste with the unbeaten whites of three eggs (or less), adding vanilla to flavor. If the paste seems too soft, add more sugar. Break off in small pieces and roll out about one-fourth inch thick, sprinkling the board and paste with granulated sugar instead of flour. Cut

with a small knife, remove the cakes from the pan, and turn them over on a cloth to prevent sticking. Bake in a very moderate oven. When done, they will pull from the pan, and should be turned over the top. They should be very light, and will loosen easily from the pan after being allowed to stand a moment to cool. The success of these cakes depends upon the oven, which should not be as cool as for meringue, nor quite so hot as for sponge cake. If properly made, they are very excellent and but little labor. Use the yolks for chocolate whips.—From "Good Housekeeping."

COCOA CHARLOTTE (Without Cream)

1 Pint water,
Whites 2 eggs,
1 teaspoon vanilla,

2 cup sugar,
2 tablespoons cornstarch,
3 tablespoons cocoa.

Dissolve the cornstarch in quarter cup cold water, add it to the pint of boiling water, stir until it thickens, add the sugar and the cocoa, which have been thoroughly mixed together, and boil for ten minutes. Remove from the fire, add the vanilla, and pour slowly over the stiffly beaten whites of eggs. Pour at once into a pudding mould, and put away in a cold place to harden. Serve with plain cream.—*Mabel Richards Dublin.*

SPANISH CHOCOLATE CAKE

One cup sugar, one-half cup butter, one-half cup sweet milk, two and a half cups flour, two eggs, one teaspoon soda dissolved in hot water. Put on the stove one cup milk, one-half cup of Baker's Premium No. 1 Chocolate, grated; stir until dissolved; then stir into it one cup sugar and yolk of one egg stirred together; when cool flavor with vanilla. While this is cooling beat up the first part of the cake and add the chocolate custard. Bake in layers. Ice on top and between the layers.

MRS. PECK'S RECIPES CHOCOLATE JUMBLES

4 cups flour,
1 cup washed butter,
1½ cups sugar,

2 eggs,
1 teaspoon soda,
½ tablespoon hot water.

Work butter into flour, using the tips of the fingers. Beat eggs until light and add sugar, gradually, continuing the beating. Combine mixtures and add soda dissolved in water. Mixture should now be of the right consistency to roll, but if a bit too stiff, add a small quantity of milk. Roll on a slightly floured board and pat and roll to one-eighth inch in thickness. Shape with a fancy cutter, first dipped in flour. Put on a

with

CHOCOLATE FROSTING

1 cup Walter Baker's Sweet Vanilla
1 cup Chocolate,
1 cup milk,

1 cup sugar,
1 teaspoon butter,
1 teaspoon vanilla,

Few grains salt.

Put chocolate in small saucepan, place in larger saucepan containing boiling water, and, when melted, add butter; then add milk and sugar alternately, stirring between the additions. When mixture is smooth, place in direct contact with range, bring to the boiling point, and let boil until mixture will just hold together when tried in cold water. Remove from range, cool slightly, beat until of the right consistency to spread, and add vanilla and salt.

MARSHMALLOW FROSTING

1 cup sugar,
2 tablespoons boiling water,

10 marshmallows,
Whites 2 eggs.

Put sugar and water in saucepan and stir to prevent sugar from adhering to saucepan. Heat to boiling point, and let boil rapidly, without stirring, until syrup will thread when dropped from tip of spoon. Remove from range and add marshmallows, cut in small pieces. Beat whites of eggs until stiff, but not dry, and add hot syrup gradually, while beating constantly; then continue the beating until mixture is of right consistency to spread.

"SURE THING" CAKE

1 cup butter,
1 cup sugar,
1 egg,
1 cup Baker's Breakfast Cocoa,

1 $\frac{1}{2}$ cups sweet milk,
2 cups flour,
1 $\frac{1}{2}$ teaspoons baking powder,
 $\frac{1}{2}$ teaspoon soda,

White 1 egg.

Work the butter until creamy and add sugar gradually; then add yolk of egg, well beaten, and cocoa. Mix and sift flour, baking powder, and soda and add alternately with milk to first mixture. Beat thoroughly and add white of egg, beaten until stiff. Turn into a buttered and floured cake pan and bake in a moderate oven. Use pastry flour (once sifted).

COCOA ANGEL CAKE

Whites 5 eggs, $\frac{1}{2}$ teaspoon cream tartar, beat until dry; add gradually one cup granulated sugar with which $\frac{1}{4}$ cup Baker's Breakfast Cocoa has been sifted, $\frac{1}{2}$ teaspoon vanilla, add in carefully $\frac{1}{2}$ cup flour, bake in tube pan. Decorate with nut and fruit icing.

COCOA FRUIT CAKE

$\frac{1}{2}$ cups brown sugar,
1 cup butter (scant) less 2
tablespoonfuls,
4 eggs,
1 cup sour milk,
1 cup seeded raisins,

1 cup black walnuts,
1 tablespoon soda,
1 tablespoon cinnamon,
1 cup Walter Baker & Co.'s
Breakfast Cocoa
3 cups flour, (pastry).

Beat sugar and butter until light, add eggs and beat well again, add raisins and nuts, mix cinnamon, cocoa and flour in well.

COCOA LOAF CAKE

1 cup brown sugar,	1 cup hot water,
1 cup butter,	1 cup sour milk,
3 eggs,	1 tablespoonful vanilla,
1 cup Walter Baker & Co.'s	1 tablespoonful soda,
Breakfast Cocoa,	2 tablespoonfuls vinegar,
4 cups pastry flour,	

Beat sugar and butter until light, add eggs and beat well again, pour hot water on cocoa, add soda to milk, add vanilla and flour, and vinegar last.

Bake in large loaf pan in moderate oven one hour, ice with caramel icing.

CHOCOLATE MARSHMALLOWS

2 tablespoonfuls gelatine,	1 cup nuts,
2 cups granulated sugar,	2 oz. Walter Baker & Co.'s Premium
Pinch salt,	No. 1 Chocolate
1 teaspoonful vanilla,	20 tablespoonfuls water

Soak gelatine in 10 tablespoonfuls cold water, boil 10 tablespoonfuls water and sugar until it draws a thread, add gelatine and salt, when partly cool beat with an egg beater until too stiff to beat any more, add chocolate melted over hot water, add nuts, spread on a large plate, cut and dip in Baker's "Dot" Chocolate.

COCOA EGG-NOG

Cocoa Syrup:

1 cup Baker's Cocoa,	2 cups sugar,
1½ cups water,	

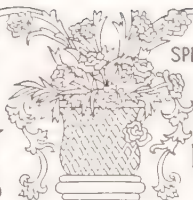
Mix the cocoa and sugar thoroughly, then add the water (at boiling point) slowly, first mixing to smooth paste, then adding the entire amount. Boil all together for three or four minutes and put away in a bottle or jar.

(Larger quantities can be mixed, as it keeps indefinitely and can be used as cocoa sauce for ice-creams, and is a quick way of making cocoa, by adding milk at boiling point.)

Egg-Nog:

Beat eggs and sugar until light, add enough cocoa syrup to make mixture a dark brown (or to suit taste). Then add 1½ cups milk. The egg-nog and tastes exactly like chocolate soda water.

HOME MADE CANDY RECIPES



SPECIALLY PREPARED BY

MRS.
JANET
McKENZIE
HILL

PEPPERMINTS, CHOCOLATE MINTS, Etc.

(Uncooked Fondant)

White 1 egg,
2 tablespoons cold water,
Sifted confectioner's sugar,
 $\frac{1}{2}$ teaspoon essence of peppermint or a
few drops oil of peppermint,

1 or 2 squares Baker's Premium
No. 1 Chocolate,
Green color paste,
Pink color paste.

Beat the egg on a plate, add the cold water and gradually work in sugar enough to make a firm paste. Divide the sugar paste into three parts. To one part add the peppermint and a very little of the green color paste. Take the paste from the jar with a wooden tooth pick, add but a little. Work and knead the mixture until the paste is evenly distributed throughout. Roll the candy into a sheet one-fourth of an inch thick, then cut out into small rounds or other shape with any utensil that is convenient. Color the second part a very delicate pink, flavor with rose extract and cut out in the same manner as the first. To the last part add one or two squares of Baker's Chocolate, melted over hot water, and flavor with peppermint. Add also a little water, as the chocolate will make the mixture thick and crumbly. Begin by adding a tablespoonful of water, then add more if necessary, knead and cut these as the others.

CHOCOLATE CARAMEL WALNUTS

(Uncooked Fondant)

White 1 egg,
3 tablespoons maple or caramel
syrup,
1 tablespoon water,
Sifted confectioner's sugar,

1 teaspoon vanilla extract,
2 or more squares Baker's Premium
No. 1 Chocolate,
English walnuts.

Beat the white of egg slightly, add the syrup, water, sugar as needed, the chocolate, melted over hot water, and the vanilla, also more water if necessary. Work with a silver-plated knife and knead until thoroughly mixed, then break off small pieces of uniform size and roll them into balls, in the hollow of the hand, flatten the balls a little, set the half of an English walnut upon each, pressing the nut into the candy and thus flattening it still more. The caramel gives the chocolate a particularly nice flavor.

HOW TO COAT CANDIES, &c. WITH BAKER'S "DOT" CHOCOLATE

Half a pound of "Dot" Chocolate will coat quite a number of candy or other "centers," but as depth of chocolate and an even temperature throughout, when the centers are of work, are essential, it is well, when convenient, to melt a larger quantity of chocolate. When cold, the unused chocolate may be cut from the dish and set aside for use at a future time. If the chocolate be at the proper temperature when the centers are dipped in it, it will give a rich, glossy coating free from spots, and the candies will not have a spreading base. The necessary utensils are a wire fork and a very small double-boiler. The inner dish of the boiler should be of such size that the melted chocolate will come nearly to the top of it. Break the chocolate in small pieces and surround with warm water, stir occasionally with a wire fork. When the chocolate has melted to a temperature of 85° to 90° F. it is ready to use. Drop whatever is to be coated into the chocolate, with the fork push it below the chocolate, lift out, draw across the edge of the dish and drop onto a piece of table oil cloth or onto waxed paper. Do not let a drop of water get into the chocolate. After a few centers have been dipped set them in a cool place to harden.

CHOCOLATE DIPPED PEPPERMINTS (Uncooked Fondant)

Prepare green, white, pink and chocolate colored mints by the first recipe. After they have dried off a little run a spatula under each and turn to dry the other side. Coat with Baker's "Dot" Chocolate.

GINGER, CHERRY, APRICOT and NUT CHOCOLATES

White 1 egg,	Candied cherries,
2 tablespoons cold water,	Candied apricots,
Sifted confectioner's sugar,	Halves of almonds,
Almond or rose extract,	Halves of pecan nuts,
Preserved ginger,	$\frac{1}{2}$ a pound Baker's "Dot" Chocolate.

Use the first four ingredients in making uncooked fondant. (Caramel syrup is a great addition to this fondant, especially if nuts are to be used. Use three tablespoons of syrup and one tablespoon of water with one egg white instead of the two tablespoons of water indicated in the recipe.) Work the fondant for some time, then break off little bits and wrap around small pieces of the fruit, then roll in the hollow of the hand into balls or oblongs. For other candies, roll a piece of the fondant into a ball, flatten it with the fingers and use to cover a whole pecan or English walnut meat. Set each shape on a plate as it is finished. They will harden very quickly. Dip these, one by one, in Baker's "Dot" Chocolate and set on an oil cloth.



PEPPERMINTS,
CHOCOLATE MINTS, ETC.
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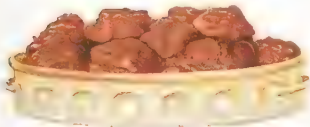
CHOCOLATE DIPPED
PARISIAN SWEETS.
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VASSAR FUDGE.
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GINGER, CHERRY, APRICOT
AND NUT CHOCOLATES.
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CHOCOLATE COCOANUT CAKES
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CHOCOLATE NUT CARAMELS
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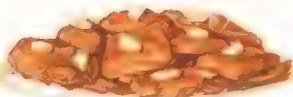


ALMOND AND CHERRY CHOCOLATE CREAMS
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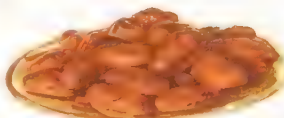
CHOCOLATE MOLASSES KISSES

See Page



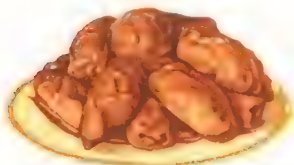
CHOCOLATE PEANUT BRITTLE

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CHOCOLATE COATED ALMOND

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STUFFED DATES,
CHOCOLATE DIPPED.

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CHOCOLATE
FRUIT FUDGE



CHOCOLATE NOUGATINES

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CHOCOLATE PEANUT CLUSTERS

Shell a quart of freshly-roasted peanuts and remove the skins. Drop the peanuts, one by one, into the center of a dish of "Dot" Chocolate made ready for use; lift out onto oil cloth with a dipping fork (a wire fork comes for the purpose, but a silver oyster fork answers nicely) to make groups of three nuts,—two below, side by side, and one above and between the others.

CHOCOLATE COATED ALMONDS

Select nuts that are plump at the ends. Use them without blanching. Brush, to remove the dust. Melt "Dot" Chocolate and when cooled properly drop the nuts, one at a time, into the center of it; push the nuts under with the fork, then drop onto waxed paper or oil cloth. In removing the fork make a design on the top of each nut. These are easily prepared and are particularly good.

PLAIN AND CHOCOLATE DIPPED PARISIAN SWEETS

$\frac{3}{4}$ cup Sultana raisins,
5 figs,
1 cup dates,
2 ounces citron,
 $\frac{1}{2}$ cup nut meats, (almonds, fil-
berts, pecans or walnuts, one

variety or a mixture),
 $1\frac{1}{2}$ ounces Baker's Premium
No. 1 Chocolate,
 $\frac{1}{3}$ cup confectioner's sugar,
 $\frac{1}{4}$ teaspoon salt,
Chocolate Fondant or Baker's
"Dot" Chocolate.

Pour boiling water over the figs and dates, let boil up once, then drain as dry as possible; remove stones from the dates, the stem ends from the figs; chop the fruit and nut meats (almonds should be blanched) in a food chopper; add the salt; add the sugar and work the whole to a smooth paste; add the chocolate, melted, and work it evenly through the mass. Add more sugar if it is needed and roll the mixture into a sheet one-fourth an inch thick. Cut into strips an inch wide. Cut the strips into diamond-shaped pieces (or squares); roll these in confectioner's sugar or dip them in chocolate fondant or in Baker's "Dot" Chocolate, and sprinkle a little fine-chopped pistachio nut meats on the top of the dipped pieces. When rolling the mixture use confectioner's sugar on board and rolling pin.

STUFFED DATES, CHOCOLATE DIPPED

Cut choice dates open on one side and remove the seeds. Fill the open space in the dates with a strip of preserved ginger or pineapple, chopped nuts or chopped nuts mixed with white or chocolate fondant; press the dates into a compact form to keep in the filling, then dip them, one by one, in "Dot" Chocolate.

CHOCOLATE OYSTERETTES, PLAIN AND WITH CHOPPED FIGS

Oyster crackers, salted preferred,
Fine-chopped roasted peanuts, or raisins
or 3 or 4 basket figs or a little French

fruit cut in very small bits, ..
 $\frac{1}{2}$ pound or more Baker's "Dot"
Chocolate.

Select fresh baked crackers free from crumbs. Dip in "Dot" Chocolate, made ready as in previous recipes, and dip once on oil cloth or waxed paper. For a change add figs or other fruit, cut very fine, or chopped nuts to the chocolate ready for dipping.

TURKISH PASTE WITH FRENCH FRUIT, CHOCOLATE FLAVORED

3 tablespoons granulated
gelatine,
 $\frac{1}{2}$ cup cold water,
2 cups sugar,
 $\frac{2}{3}$ cup cold water,
1 teaspoon ground cinnamon,

2 squares Baker's Premium No. 1
Chocolate,
1 teaspoon vanilla extract,
1 cup French candied fruit (cher-
ries, angelica, citron, etc.),
chopped fine.

Let the gelatine swell in the half cup of cold water until it has taken up all of the water. Stir the water and the two-thirds cup of cold water over the fire until the gelatine is dissolved and the mixture is boiling, then add the cinnamon and let it cook twenty minutes; add the chocolate, the vanilla, melt over hot water, and let it boil five minutes; add the vanilla and the fruit; let stand in a cool place for a time, then when it thickens a little turn into a mold and let it freeze and set cold until the next day. To use, cut into strips, then when it is frozen at the center with a sharp pointed knife. Sprinkle with sugar over the top, then with the rest of the sugar, until you fill the pasty mass the sugar is a fine coating and with a little more sugar; cut into strips, then into small squares. Roll each square in the fine sugar, and then in the rest of the sugar. Use the knife and the paste.

CHOICE CHOCOLATE PECAN PRALINES

3 cups granulated sugar,
1 cup cream,
1 cup sugar cooked to caramel,

2 squares Baker's Premium No. 1
Chocolate,
3 cups pecan nut meats.

Stir the sugar and cream over the fire until the sugar is melted, then let boil to the soft ball degree, or 236° F. Add the chocolate, melt over hot water, and let it boil five minutes; add the mixture onto the cup of sugar cooked to caramel; let the mixture boil up once, then remove from the fire; add the nut meats and beat until the mass begins to thicken. When cold enough to hold its shape drop onto an oil cloth or marble, a few at a time, and let them set a little longer than one day.

Two persons are needed to make these pralines, one to drop the mixture, the other to decorate with the halves of the nuts. The mixture becomes smooth and firm almost instantly. Maple or brown sugar may be used in place of all or a part of the quantity of granulated sugar designated.

VASSAR FUDGE

2 cups white granulated sugar,
1 tablespoon butter,

1 cup cream,
 $\frac{1}{4}$ cake Baker's Premium No. 1
Chocolate.

Put in the sugar and cream, and when this becomes hot put in the chocolate, broken up into fine pieces. Stir vigorously and constantly. Put in butter when it begins to boil. Stir until it creams when beaten on a saucer. Then remove and beat until quite cool and pour into buttered tins. When cold cut in diamond-shaped pieces.

SMITH COLLEGE FUDGE

Melt one-quarter cup butter. Mix together in a separate dish one cup white sugar, one cup brown sugar, one-quarter cup molasses and one-half cup cream. Add this to the butter, and after it has been brought to a boil continue boiling for two and one-half minutes, stirring rapidly. Then add two squares of Baker's Premium No. 1 Chocolate, scraped fine. Boil this five minutes, stirring it first rapidly, and then more slowly towards the end. After it has been taken from the fire, add one and one-half teaspoons vanilla. Then stir constantly until the mass thickens. Pour into buttered pan and set in a cool place.

WELLESLEY MARSHMALLOW FUDGE

Heat two cup granulated sugar and one cup rich milk (cream is better). Add two squares Baker's Premium No. 1 Chocolate, and boil until it hardens in cold water. Just before it is done add a small piece of butter, then begin to stir in marshmallows, crushing and heating them with a spoon. Continue to stir in marshmallows, after the fudge has been taken from the fire, until half a pound has been stirred into the fudge. Cool in sheets three-quarters of an inch thick, and cut in cubes.

DOUBLE FUDGE

2 cups granulated sugar,
 $\frac{1}{2}$ cup of cream,

2 squares Baker's Premium No. 1 Chocolate,
1 tablespoon butter.

Boil seven minutes; then beat and spread in buttered tin to cool.

2 cups brown sugar,
 $\frac{1}{2}$ cup cream,

1 teaspoon vanilla extract,
1 cup walnut meats chopped fine,
Butter size of a walnut.

Boil ten minutes; then beat and pour on top of fudge already in pan. When cool, cut in squares.

MARBLED FUDGE

2 cups granulated sugar,
 $\frac{1}{4}$ cup pure corn syrup,
 $1\frac{1}{2}$ cups cream,
 1 tablespoon butter,

2 squares Baker's Premium No. 1
 Chocolate, scraped fine or
 melted,
 2 teaspoons vanilla.

Stir the sugar, pure corn syrup and cream over a slack fire until the sugar is melted; move the sauce pan to a hotter part of the range and continue stirring until the mixture boils, then let boil, stirring every three or four minutes very gently, until the thermometer registers 230° F., or until a soft ball can be formed in cold water. Remove from the fire and pour one-half of the mixture over the chocolate. Set both dishes on a cake rack, or on something that will allow the air to circulate below the dishes. When the mixture cools a little get someone to beat one dish of the fudge with a tea spoon of vanilla to each dish, and beat until thick and slightly grainy, then put the mixture into a pan, lined with waxed paper, first a little of one and then of the other, to give a marbled effect. When nearly cold turn from the pans, peel off the paper and cut into cubes.

FUDGE HEARTS OR ROUNDS

2 cups granulated sugar,
 $\frac{2}{3}$ cup condensed milk,
 $\frac{1}{3}$ cup water,

$\frac{1}{4}$ cup butter,
 $1\frac{1}{2}$ squares Baker's Premium No. 1
 Chocolate,

1 teaspoon vanilla extract.

Boil the sugar, milk and water to 230° F., or to the "soft ball" stage, or 250° for a few minutes; add the butter and let boil at vigorous fire, then remove from the fire and add the chocolate. Let stand a moment and pour, then add the vanilla and beat the mixture until it thickens and begins to sugar. Pour into a pan lined with paper, and mark out and cut somewhat; turn from the mould and beat with a French cutter or a sharp edged tube cut into symmetrical shapes.

MARSHMALLOW FUDGE

1st BATCH

2 cups granulated sugar,
 1 cup cream,
 $\frac{1}{4}$ teaspoon salt,
 1 tablespoon butter,
 2 squares Baker's Premium No. 1 Chocolate,
 1 teaspoon vanilla,
 Nearly half a pound of marshmallows, split in
 halves.

2nd BATCH

2 cups granulated sugar,
 1 cup cream,
 $\frac{1}{4}$ teaspoon salt,
 1 tablespoon butter,
 2 squares Baker's Premium No.
 1 Chocolate,
 1 teaspoon vanilla.

Start with the first batch and when this is nearly boiled enough, set the second batch to cook, preparing it in the same manner as the first. Stir the sugar and cream, over a rather slack fire, until the sugar is melted, when the sugar boils wash down the sides of the pan as in making fondant, set in the thermometer and cook over a quick fire, without stirring, to the soft ball degree, 236° F.; add the butter, salt and chocolate, melted or shaved fine, and let boil up vigorously, then remove to a cake cooler (or two spoon handles to allow a circulation of air below the pan). In the meantime the second batch should be cooking and the marshmallows be made ready. When the first batch is about cold add the vanilla and beat the candy vigorously until it begins to thicken, then turn it into a pan lined with waxed paper. At once dispose the halves of marshmallows close together upon the top of the fudge. Soon the other dish of fudge will be ready; set it into cold water and when nearly cold, add the vanilla and beat as in the first batch, then pour it over the marshmallows. When the whole is about cold turn it onto a marble, or hardwood board, pull off the paper and cut into cubes. If one is able to work very quickly, but one batch need be prepared, half of it being spread over the marshmallows.

CHOCOLATE DIPPED FRUIT FUDGE

FRUIT FUDGE

1½ cups granulated sugar,
1 cup maple syrup,
1½ cups pure corn syrup,
½ cup thick cream, or
⅓ cup milk and ¼ cup butter,

¾ cup fruit, figs, and candied cherries and apricots, cut in small pieces.

CHOCOLATE FOR DIPPING,

½ cake or more Baker's "Dot" Chocolate.

Stir the sugar, syrup, pure corn syrup and cream until the sugar is melted, cover and let boil three or four minutes, then uncover and let boil, stirring often but very gently until a soft ball may be formed in cold water, or until the thermometer registers 236° F. Set the saucepan on a cake cooler and when the mixture becomes cool, add the fruit and beat until it becomes thick, then turn into pans lined with waxed paper. In about fifteen minutes cut into squares. Coat these with the "Dot" Chocolate.

CHOCOLATE COCOANUT CAKES

⅔ cup granulated sugar,
¼ cup (scant measure) water,
One cup, less one tablespoon
pure corn syrup,

½ pound desiccated cocoanut,
½ pound Baker's "Dot" Chocolate.

Heat the sugar, water and pure corn syrup to the boiling point, add the cocoanut and stir constantly while cooking to the soft ball degree, or until a little of the candy dropped on a cold marble may be rolled into a ball. Drop, by small tea-

spoon, onto a marble or waxed paper, to make small, thick, rather irregular rounds. When cold coat with "Dot" Chocolate melted over hot water and cooled properly. These cakes are very easily coated.

BAKER'S CHOCOLATE "DIVINITY"

1½ cups brown sugar,
1 cup maple syrup,
½ cup pure corn syrup,
⅓ cup water,

¼ teaspoon salt,
The whites of 2 eggs,
1 cup nut meats, chopped fine,
2 squares Baker's Premium No. 1
Chocolate, broken in pieces.

Let the sugar, syrup, pure corn syrup and water stand on the back of the range, stirring occasionally, until the sugar is melted, then cover and let boil five minutes. Remove the cover and let boil to soft crack, 287° F., or, until when tested in water a ball that rises to the top will be formed. Add the salt and chocolate and beat over the fire, until the chocolate melts, then pour in a few drops of the whites of eggs, beat more, beating constantly meanwhile, and the mixture will pour into a pan lined with paper. It is about fifteen minutes before the candy from the pan to the cool (or the pan is left for the purpose) and cut it into small oblongs or squares. The candy must be stirred constantly during the last of the cooking. In cooking without a thermometer one is liable to remove the candy from the fire too soon—if this happens, return, egg whites and all, to the saucepan, set this into a dish of boiling water and stir constantly until the mixture thickens, then pour into the pan lined with paper. On no account let even a few drops of water boil into the candy.

CHOCOLATE NOUGATINES

1 cup granulated sugar,
⅓ cup pure corn syrup,
⅓ cup honey (strained),
Piece of paraffine size of a pea,
¼ cup water,
¼ teaspoon salt,

The whites of 2 eggs, beaten dry,
1 cup almond or English walnut
meats, chopped fine,
1 teaspoon vanilla,
About ½ a pound Baker's "Dot"
Chocolate.

Put the sugar, pure corn syrup, honey, paraffine and water over the fire, stir occasionally and let boil to the hard ball degree, about 248° F. Add the salt to the eggs, before beating them, and gradually pour on part of the syrup, beating constantly meanwhile with the egg beater; return the rest of the syrup to the fire and let boil until it is brittle when tested in cold water, or to 290° F. Then turn this gradually onto the eggs, beating constantly meanwhile. Return the whole to the saucepan, set over the fire on an asbestos mat and beat constantly until it becomes crisp when tested in cold water. Pour into a buttered pan a little larger than an ordinary bread pan and set aside to become cold. When cold cut into pieces about an inch and a quarter long and three-eighths of an inch wide and thick. Coat these with "Dot" Chocolate.

PLAIN CHOCOLATE CARAMELS

2½ cups sugar,
¾ cup pure corn syrup,
½ cup butter,
⅛ teaspoon cream of tartar,

2½ cups whole milk, (not skimmed),
2½ squares Baker's Premium No. 1
Chocolate,
1 teaspoon vanilla extract.

Put the sugar, pure corn syrup, butter, cream of tartar and one cup of the milk over the fire, stir constantly, and when the mass has boiled a few moments, gradually stir in the rest of the milk. Do not let the mixture stop boiling while the milk is being added. Stir every few moments and cook to 248° F., or until, when tested in cold water, a hard ball may be formed; add the chocolate and vanilla and beat them thoroughly through the candy, then turn it into two bread pans. When nearly cold cut into squares.

CHOCOLATE NUT CARAMELS

2 cups granulated sugar,
1½ cups pure corn syrup,
2 cups cream,
1 cup butter,

3 or 4 squares Baker's Premium No. 1
Chocolate,
1½ cups English walnut meats,
2 teaspoons vanilla extract.

Put the sugar, pure corn syrup, *one* cup of the cream, and the butter over the fire; stir and cook until the mixture boils vigorously, then gradually add the other cup of cream. Do not allow the mixture to stop boiling while the cream is being added. Cook until the thermometer registers 250° F., stirring gently—move the thermometer, to stir beneath it—every four or five minutes. Without a thermometer boil until—when tested by dropping a little in cold water—a hard ball may be formed in the water. Remove from the fire, add the chocolate and nuts and beat until the chocolate is melted; beat in the vanilla and turn into a biscuit pan, nicely oiled or buttered, to make a sheet three-fourths in. thick. When nearly cold turn from the pan and cut into cubes.

RIBBON CARAMELS

CHOCOLATE LAYERS

1¼ cups granulated sugar,
½ cup pure corn syrup, *scant* measure,
¼ cup butter,
1-16 teaspoon cream tartar,
1¼ cups rich milk,
1¼ squares Baker's Premium No. 1
Chocolate,

1 teaspoon vanilla extract.

WHITE LAYER

⅔ cup granulated sugar,
¼ (scant) cup water,
1 cup, less one tablespoon pure
corn syrup,
½ pound desiccated cocoanut.

Put the sugar, pure corn syrup, butter, cream of tartar and the fourth cup of milk over the fire, stir until the mixture boils, then very gradually stir in the rest of the milk. Let cook, stirring occasionally, to 248° F., or until, when tested in water or on a cold marble, a pretty firm ball may be formed. Add the chocolate and vanilla, mix thoroughly, and turn into two

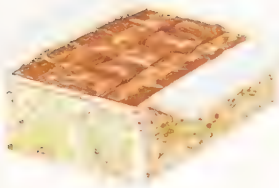
well-buttered shallow pan. For the white layer, put the sugar, water and put corn set up over the fire, stir until boiling, turn and stir constantly until a soft ball can be formed when a little of the mixture is pulled up on a silver slide. Put this mixture over the fire, to dissolve the sugar, but do not let it begin to boil until the chocolate layers are turned into the pan. When the white mixture is ready, turn enough of it into one of the chocolate layers to make a layer about one-third of an inch thick. Heat the other chocolate layer, if needed, by adding a little water; remove it from the pan and dispose above the coconut layer. Let stand until cold and firm, then cut in cubes; wrap each cube in waxed paper.

FONDANT

4 cups granulated sugar,
1½ cups cold water,

$\frac{1}{4}$ teaspoon cream of tartar,
or 3 drops acetic acid.

Stir the sugar and water in a saucepan, set on the back part of the range, until the sugar is melted, then move the saucepan to a hotter part of the range, and stir until the boiling point is reached; add the cream of tartar or acid, and, with the hand or a cloth wrung partially in cold water, wash down the sides of the saucepan, to remove any grain of sugar that have been thrown there. Cover the saucepan as before for only three or four minutes. Remove the cover, set in the thermometer—if one is to be used—and let cook very slowly to 240° F., or the soft ball degree. When the liquid is cold, pour it out with a can upon a marble slab or a large platter, then without jarring the syrup turn it over to the back of a platter. Do not scrape out the can, or pour off a large part of the mass; remove from it, as much as possible, all the liquid by running it off any. When the syrup is cold, with a metal scraper or a wooden spatula, turn the edges of the mass towards the center, and continue turning the edges in until the mass begins to thicken and grow white, then work it up into a ball, scraping all the sugar from the marble or other surface; knead slightly, then cover closely with a heavy piece of cotton cloth wrung out of cold water. Let this mass stand for an hour or longer in a room, then remove the damp cloth and cut the mass into pieces; press these closely into a kitchen bowl, cover with a cloth wrung out of water (this cloth must not touch the fondant) and then with heavy paper. The fondant may be used the next day, but is in better condition after several days, and may be kept almost indefinitely, if the cloth covering it be wrung out of cold water and replaced once in five or six days. Fondant may be used, where or whenever colored with vares-



RIBBON CARAMELS.
(See Page 47.)



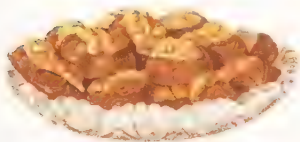
ALMOND FONDANT BALLS.
(See Page 52.)



DOUBLE FUDGE.
(See Page 43.)



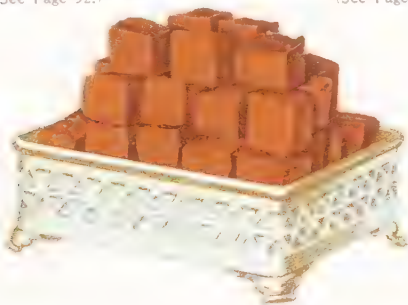
ROSE AND PISTACHIO
CHOCOLATE CREAMS.
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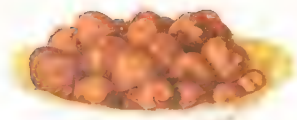
WALNUT CREAM CHOCOLATES
(See Page 52.)



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(See Page 51.)



SMITH COLLEGE FUDGE.
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CHOCOLATE PEPPERMINT CREAMS
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TURKISH PASTE
WITH FRENCH FRUIT
(See Page 42.)



MARBLED FUDGE.
(See Page 44.)

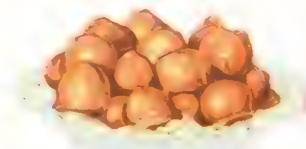
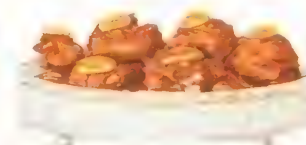


FIG AND NUT CHOCOLATES.
(See Page 50.)



CHOCOLATE ALMOND BARK
(See Page 51.)



CHOCOLATE PECAN PRALINES
(See Page 42.)



CHOCOLATE POP CORN BALLS
(See Page 55.)

table color-pastes or with chocolate, as frosting for small cakes, or éclairs or for making candy "centers," to be coated with chocolate or with some of the same fondant tinted and flavored appropriately.

ALMOND CHOCOLATE CREAMS

CENTERS

$\frac{1}{4}$ cup blanched almonds, chopped fine,
 $\frac{1}{2}$ cup fondant,
 $\frac{1}{4}$ teaspoon vanilla,
Confectioner's sugar for kneading and shaping.

CHOCOLATE COATING

About 1 cup fondant,
2 squares Baker's Premium No. 1 Chocolate,
1 teaspoon vanilla extract,
Few drops water, as needed,
Halves blanched almonds.

Mix the chopped almonds with the fondant and vanilla; add confectioner's sugar, a little at a time, and knead the mass thoroughly, on a marble or large platter; shape into a long roll, then cut into small pieces of the same size. Shape these into balls a generous half-inch in diameter and leave them about an hour to harden on the outside. Put the fondant for the coating and the chocolate (shaved or broken in pieces) in a double-boiler (with hot water in the lower receptacle); add the vanilla and the water and beat until melted; take out the spoon and put in a dipping fork (a wire fork costing about ten cents), beat the fondant, to keep it from crusting and drop in a "center;" with the fork cover it with fondant; put the fork under it and lift it out, scrape the fork lightly on the edge of the dish, to remove superfluous candy, turn the fork over and drop the bonbon onto waxed paper. Make a design with the fork in taking it from the candy. At once press half of a blanched almond on the top of the candy, or the design made with the fork will suffice. If at any time the coating be too thick, add a few drops of water. If any be left over, use it to coat whole nuts or cherries.

CHERRY CHOCOLATE CREAMS

CENTERS

$\frac{1}{4}$ cup candied cherries,
chopped fine,
 $\frac{1}{2}$ cup fondant.

CHOCOLATE COATING

About 1 cup fondant,
2 squares Baker's Premium No. 1 Chocolate,
1 teaspoon vanilla extract,
Bits of cherry.

Prepare the centers and coat in the same manner as the almond creams.

CHOCOLATE PEPPERMINTS

Melt a little fondant and flavor it to taste with essence of peppermint; leave the mixture white or tint very delicately with green or pink color-paste. With a teaspoon drop the mixture onto waxed paper to make rounds of the same size—about one inch and a quarter in diameter—let these stand in a cool place about one hour. Put about a cup of fondant in a

Put in a double-boiler, add two cups of chocolate and a teaspoon boiling water, then stir (over hot water) until the fondant and chocolate are melted and evenly mixed together; then drop the peppermints, one by one, into the chocolate mixture, and remove them with the fork to a piece of oil cloth; let stand until the chocolate is set, when they are ready to use.

FIG-AND-NUT CHOCOLATES

5 figs,
3 or 4 tablespoons water,
 $\frac{1}{2}$ cup English walnut meats,
Powdered sugar,

Fondant,
3 or 4 ounces Baker's Premium No. 1
Chocolate,
1 teaspoon vanilla.

Remove the stem and hard place around the blossom end of the figs, and let steam, with the water, in a double-boiler until softened, then add the nuts and chop very fine. Add powdered sugar as is needed to shape the mixture into balls. Melt the chocolate, unseasoned, in a double-boiler, or brown desired in the coating and add to the fondant with the vanilla. Coat the figs and nut balls and drop them with the fork, onto a piece of oil cloth or waxed paper in the same manner as the peppermints. These may be dipped in "Dust" Chocolate instead of fondant.

CHOCOLATE MARSHMALLOWS

Cut the marshmallows in halves, and put them, one by one, cut side down, in chocolate fondant (as prepared for almond and cherry chocolate creams), melted over hot water and flavored to taste with vanilla. Roll the marshmallows with the fondant, then remove them, one at a time, from the bowl, turn it and, in removing the fork, leave no part of the marshmallows behind, or some will be broken. Drop them on the hot water. To prepare the nuts, set them over the fire in tepid water to boil, then turn the boiling water from, pour with cold water, then roll them up, but be careful not to let the marshmallows push the meat from the skin.

MAPLE FONDANT ACORNS

2 cups maple syrup,
 $1\frac{3}{4}$ cups granulated sugar,
 $\frac{3}{4}$ cup cold water,
Confectioner's sugar,

2 or more squares Baker's Premium
No. 1 Chocolate,
1 teaspoon vanilla,
About $\frac{1}{4}$ cup fine-chopped almonds,
browned in the oven.

Make fondant of the syrup, granulated sugar and cold water, following the directions given for fondant made of granulated sugar (cream of tartar or other acid is not required in maple fondant). Work some of the fondant, adding confectioner's sugar as needed, into cone shapes, let them stand an hour or longer to harden upon the outside. Put a little of the fondant

in a dish over hot water; add Baker's Chocolate and vanilla as desired and beat till the chocolate is evenly mixed through the fondant, then dip the cones in the chocolate and set them on a piece of oil cloth or waxed paper. When all are dipped, lift the first one dipped from the paper and dip the base again in the chocolate, and then in the chopped-and-browned almonds. Continue till all have been dipped.

CHOCOLATE ALMOND BARS

$\frac{1}{2}$ cup sugar,
 $\frac{3}{4}$ cup pure corn syrup,
 $\frac{1}{2}$ cup water,
 ($\frac{1}{4}$ ounce of paraffine at discretion),

$\frac{1}{2}$ cup blanched almonds, chopped fine,
 $\frac{2}{3}$ the recipe for fondant,
 3 or 4 ounces Baker's Premium No. 1 Chocolate,
 1 teaspoon vanilla.

Melt the sugar in the water and pure corn syrup and let boil to about 252° F., or between a soft and a hard ball. Without the paraffine cook a little higher than with it. Add the almonds and the vanilla, mix thoroughly and turn onto a marble or platter over which powdered sugar has been sifted. Turn out the candy in such a way that it will take a rectangular shape on the marble. When cool enough score it in strips about an inch and a quarter wide, and, as it grows cooler, lift the strips, one by one, to a board and cut them in pieces half or three-quarters of an inch wide. When cold, drop them, sugar side down, in chocolate fondant prepared for "dipping." With the fork push them below the fondant, lift out, drain as much as possible, and set onto oil cloth. These improve upon keeping.

ALMOND FONDANT STICKS

$2\frac{1}{2}$ cups coffee A or granulated sugar,
 $\frac{1}{4}$ cup pure corn syrup,
 $\frac{1}{2}$ cup water,
 $\frac{1}{4}$ pound almond paste,

$\frac{1}{4}$ pound Baker's Premium No. 1 Chocolate,
 1 teaspoon vanilla extract,
 $\frac{1}{2}$ pound Baker's "Dot" Chocolate.

Put the sugar, pure corn syrup and water over the fire. Stir until the sugar is dissolved. Wash down the sides of the kettle as in making fondant. Let boil to the soft ball degree, or to 238° F. Add the almond paste, cut into small, thin pieces, let boil up vigorously, then turn onto a damp marble. When nearly cold turn to a cream with wooden spatula. It will take considerable time to turn this mixture to fondant. Cover and let stand half an hour. Add the Baker's Premium No. 1 Chocolate, melted over hot water, and knead it in thoroughly. Add at the same time the vanilla. The chocolate must be added warm. At once cut off a portion of the fondant and knead it into a round ball; then roll it lightly under the fingers into a long strip the shape and size of a lead pencil; form as

any of these strips as desired; cut the strips into two-inch lengths, and let stand to become firm. Have ready the "Dot" Chocolate melted over hot water and in this coat the prepared sticks, leaving the surface a little rough.

ALMOND FONDANT BALLS

Roll part of the almond fondant into small balls. Some of the "Dot" Chocolate will be left after coating the almond chocolate sticks. Remelt this over hot water, and in it coat the balls lightly. As each ball is coated with the chocolate dip it onto a plate of chopped nuts, or nut meats or of chopped coconut, and let stand a few minutes. With a spoon sprinkle the chopped material over the balls.

WALNUT CREAM-CHOCOLATES

2½ cups granulated sugar,	A little water,
½ cup condensed milk,	1 teaspoon vanilla,
½ cup water,	½ pound Baker's "Dot" Chocolate.
3 or 4 tablespoons thick caramel syrup.	

Put the sugar, condensed milk and water over the fire to boil, stir gently but often, and let cook to the soft ball stage, or to 238° F. Pour on a damp marble and let stand until cooled just below room temperature, then gather into a compact mass, cover with a towel and let stand for thirty minutes, then knead the cream; put it into a 1-quart boiler; add the caramel syrup and the vanilla; stir constantly while the mixture becomes warm and then add a tablespoon or two of water, if necessary, and stir the cream mixture into the walnuts made in corn starch. Use two tablespoons of the cream. When the candy is cold, press it from the starch. With a small brush remove the starch that sticks to the candy shapes. Coat each piece with "Dot" Chocolate. As each piece is coated and dropped into the oil cloth, set half an English walnut meat upon the top.

TO MOULD CANDY IN STARCH IMPRESSIONS

Many candies, especially such as the large variety of fondant, are thin when warm and become very brittle when cold, so that they may be "topped" or coated with chocolate. To shape candy of this sort, fill a shallow pan with corn starch, making it smooth upon the top. Have ready some pieces of plaster paris, glued to a thin strip of wood, press them into the corn starch, lift from the starch and repeat the impressions as many times as the space allows. If moulds are not available a thimble, round piece of wood, or the bottom of an oil or vinegar cruet will answer the purpose, though the impressions must be made one at a time.

CHOCOLATE BUTTER CREAMS

$2\frac{1}{2}$ cups sugar,
 $\frac{1}{2}$ cup water,
 $\frac{1}{4}$ cup pure corn syrup,
 $\frac{1}{4}$ cup butter,

$2\frac{1}{2}$ ounces Baker's Premium No. 1
Chocolate,
2 teaspoons vanilla,
 $\frac{1}{2}$ pound Baker's "Dot" Chocolate.

Put the sugar, water, pure corn syrup and butter over the fire; stir until the sugar is melted, then cook to the soft ball degree, or 236° F.; pour on a damp marble and leave until cold; then pour on the Premium Chocolate, melted over hot water, and with a spatula turn to a cream. This process is longer than with the ordinary fondant. Cover the chocolate fondant with a bowl and let stand for thirty minutes; knead well and set over the fire in a double boiler; add the vanilla and stir until melted. The mixture is now ready to be dropped into small impressions in starch; when cold and brushed free of starch dip in "Dot" Chocolate. When dropping the chocolate mixture into the starch it should be just soft enough to run level on the top. If too soft it will not hold its shape in coating.

FONDANT FOR SOFT CHOCOLATE CREAMS

$2\frac{1}{2}$ cups sugar,

1 cup water,

$\frac{1}{3}$ cup pure corn syrup,

Put the sugar, pure corn syrup and water over the fire and stir until boiling, then wash down the sides of the saucepan, cover and finish cooking as in making ordinary fondant. Let cook to 238° F. Turn the syrup onto a damp marble or platter and *before it becomes cold* turn to a cream with a wooden spatula. When the fondant begins to stiffen, scrape at once into a bowl and cover with a damp cloth, but do not let the cloth touch the fondant. Use this fondant in the following recipes.

ROSE CHOCOLATE CREAMS

Fondant,
Damask rose color-paste,

$\frac{1}{2}$ to 1 whole teaspoon rose extract,
 $\frac{1}{2}$ a pound Baker's "Dot" Chocolate.

Put a part or the whole of the fondant into a double-boiler over boiling water. With the point of a toothpick take up a little of the color-paste and add to the fondant; add the extract and stir until the mixture is hot, thin and evenly tinted. With two teaspoons drop the mixture into impressions made in starch; it should be hot and thin enough to run level on top. When the shapes are cold, remove from the starch, brush carefully and coat with "Dot" Chocolate.

PISTACHIO CHOCOLATE CREAMS

Fondant,
Green color-paste,
1 teaspoon vanilla extract,

$\frac{1}{3}$ teaspoon almond extract,
Pistachio nuts in slices and halves,
 $\frac{1}{2}$ a pound Baker's "Dot" Chocolate.

Use green color paste, vanilla and almond extract, mould the marzipan in long shapes. Put a bit of nut in each impression, before setting it with fondant. When firm coat with "Dot" Chocolate and set half a pistachio nut on top.

SURPRISE CHOCOLATE CREAMS

Fondant,
Candied or maraschino cherries,
Flavoring of almond or vanilla,

Chopped peanuts,
 $\frac{1}{2}$ a pound Baker's "Dot"
Chocolate.

Melt the fondant in hot water at 160° with the flavoring. Put a bit of cherry in the bottom of each starch impression, then turn in the melted fondant, so all the impression will have them level on the top. Let the chocolate, broken in bits, be melted over warm water, then add as many chopped peanuts as can be well stirred into it; let cool to about 80° F. and in dipping the candy, coat it with the chocolate, dip it in on table oil cloth or waxed paper.

CHOCOLATE PEANUT BRITTLE

$1\frac{1}{2}$ cups sugar,
 $\frac{2}{3}$ cup water,
 $\frac{1}{2}$ cup pure corn syrup,
2 tablespoons butter,
 $\frac{1}{2}$ a pound shelled raw peanuts,

1 teaspoon vanilla extract,
1 teaspoon soda,
1 tablespoon cold water,
 $\frac{1}{2}$ a pound or more Baker's "Dot"
Chocolate.

Put the sugar, water and pure corn syrup over the fire; stir till the sugar is dissolved, wash down the sides of the saucepan with a cloth or the fingers dipped in cold water, cover and let boil three or four minutes, then remove and let cook to 275° F. (when a little is cooled and chewed it clings but does not stick to the fingers) add the butter and pour in the cold water, and the peanuts, and stir till mixed. It is of the color of well-cooked macaroni. Dissolve the soda in the cold water, add the vanilla and stir once, and mix thoroughly. When the candy is through foaming, turn it onto a warm and well-oiled marble or platter. As soon as it has cooled a little on the edges, take hold of it at the edge and pull out as thin as possible. Loosen it from the receptacle at the center by running a spatula under it, then turn the whole sheet upside down, and again pull as thin as possible. Break into small pieces and when ready coat with "Dot" Chocolate prepared as in previous recipes. Half of a roasted peanut may be set upon each piece as garnish. Note that the peanuts used in the brittle are raw. The small Spanish peanuts are the best for this purpose. After the peanuts are shelled, cover them with boiling water, let boil seven or ten minutes and push off the skin, when they are ready to use.

CHOCOLATE POP CORN BALLS

1½ cups sugar,
⅓ cup pure corn syrup,
⅔ cup water,
⅓ cup molasses,
3 tablespoons butter,

3 squares Baker's Premium No. 1
Chocolate,
1 teaspoon vanilla extract,
About 4 quarts popped corn, well
salted.

Set the sugar, pure corn syrup and water over the fire, stir until the sugar is melted, then wash down the sides of the saucepan, cover and let boil three or four minutes, then remove the cover and let cook without stirring to the hard ball degree; add the molasses and butter and stir constantly until brittle in cold water; remove from the fire and, as soon as the bubbling ceases, add the chocolate, melted over hot water, and the vanilla; stir, to mix the chocolate evenly through the candy, then pour onto the popped corn, mixing the two together meanwhile. With buttered hands lightly roll the mixture into small balls. Press the mixture together only just enough to hold it in shape. Discard all the hard kernels in the corn. Have the corn warm and in a warm bowl.

CHOCOLATE MOLASSES KISSES

2 cups coffee A sugar,
⅓ cup pure corn syrup,
⅔ cup water,
1 cup molasses,
2 tablespoons butter,

¼ teaspoon salt,
4 ounces Baker's Premium No. 1
Chocolate,
1 tablespoon vanilla extract, or
1 teaspoon essence of pepper-
mint.

Put all the ingredients, save the salt, chocolate and flavoring, over the fire; let boil rapidly to 200° F., or until brittle when tested in cold water. During the last of the cooking the candy must be stirred constantly. Pour onto an oiled platter or marble; pour the chocolate, melted over hot water, above the candy; as the candy cools on the edges, with a spatula or the fingers, turn the edges towards the center; continue this until the candy is cold enough to pull; pull over a hook until cold; add the flavoring, a little at a time, during the pulling; cut in short lengths and wrap in waxed paper.

WALTER BAKER & CO., Ltd.

ESTABLISHED 1780

THIS House has grown to be the largest of its kind in the world and it has achieved that result by always maintaining the highest standard in the quality of its cocoa and chocolate preparations and selling them at the lowest price for which up-to-date and attractive and high grade goods can be put upon the market. Under cover of a similarity in name, trade-mark, label or wrapper, a number of unscrupulous persons have, within recent years, made attempts to get possession of the great market won by this House, by trading on its good name—selling to unsuspecting consumers goods of distinctly inferior quality by representing them to be the products of the genuine "Baker's." The quantity of goods sold in this way is not so much of an importance as the great evil cast upon our manufacturers by leading some consumers to believe that those fraudulent articles are of our manufacture and that we have lowered the high standard maintained for so many years. It is difficult to bring the fraud home to all consumers, as those who are making use of it seek out the darkest places where deception will the more easily pass.

We have letters from housewives who have used the genuine Baker goods for years, expressing their indignation at the attempts of unscrupulous dealers to force upon them inferior articles by fraudulently representing them to be of our manufacture.

It is a comparatively easy matter to cheapen the cost and give a fictitious appearance of richness and strength to cocoa and chocolate preparations by adding foreign substances and

employing artificial coloring matter. The detection of these adulterations, while easy for the expert, is difficult for the cook or housewife.

The safest course for consumers, therefore, is to buy goods bearing the name and trade-mark of a well-known and reputable manufacturer, and to make sure by a careful examination that they are getting what they order.

Our Chocolate and Cocoa Preparations are ABSOLUTELY PURE—free from coloring matter, chemical solvents, or adulterants of any kind, and are therefore in full conformity to the requirements of all National and State Pure Food Laws.

We have behind us one hundred and forty-four years of successful manufacture, and fifty-seven highest awards from the great industrial exhibitions in Europe and America.

We ask the coöperation of all consumers who want to get what they order and what they pay for to help us—as much in their own interest as ours—in checking these frauds.

WALTER BAKER & CO., Ltd.



WALTER BAKER & CO.'S Cocoa and Chocolate Preparations

BAKER'S BREAKFAST COCOA

In 1-5 lb., 1-4 lb., 1-2 lb., 1 lb. and 5 lb. tins

is absolutely pure, and no chemicals are used in its preparation. It is of greater strength than cocoa mixed with starch, arrowroot or sugar, and it is therefore more economical.

BAKER'S PREMIUM NO. 1 CHOCOLATE

In 1-5, 1-4 and 1-2 lb. cakes, blue carton,
yellow label trade mark on the back

It is the pure product of carefully selected cocoa beans, to which nothing has been added and from which nothing has been taken away. Unequalled for smoothness, delicacy and natural flavor. Celebrated for more than 142 years as a nutritious, delicious and flesh-forming beverage. The high reputation and constantly increasing sales of this article have led to imitations on a very extensive scale:—attempts to trade on the great popularity of this cocoa by offering cheap packages of the same general appearance. To distinguish their product from these imitations, Walter Baker & Co., Ltd., some years ago enclosed their cakes in an envelope or case of stiff paper. This package has again been imitated and a number of packages of marked similarity are upon the market. To guard against these imitations and to be assured of getting the goods desired, the consumer should be sure to see that the name of the manufacturer, Walter Baker & Co., Ltd., Dorchester, Mass., is prominently printed on the outside of the package in white letters, and that the colored illustration of the trade-mark, "La Belle Chocolatière," sometimes called the Chocolate Girl, appears on the back. The color of the case is the same shade of deep blue used for many years on the Baker package, and the color (yellow) is a shade of the label on the front and the same as heretofore. Vigorous proceedings will be taken against anyone selling or offering for sale any of these imitations as the genuine "Baker's Chocolate."

Trade-mark on every package

BAKER'S VANILLA CHOCOLATE

In 1-2 lb. and 1-6 lb. cakes

is guaranteed to consist solely of choice cocoa and sugar, flavored with pure vanilla beans. Particular care is taken in its preparation, and a trial will convince one that it is really a delicious article for eating or drinking. It is the best sweet chocolate in the market. Used at receptions and evening parties in place of tea or coffee. The small cakes form the most convenient, palatable and healthful article of food that can be carried by bicyclists, tourists and students.

Trade-mark on every package

CARACAS CHOCOLATE

In 1-8, 1-6 and 1-4 lb. packages

A delicious article. Good to eat and good to drink. It is one of the finest and most popular sweet chocolates on the market, and has a constantly increasing sale in all parts of the country.

Trade-mark on every package

CENTURY CHOCOLATE

In 1-4 lb. packages

A fine vanilla chocolate for eating or drinking. Put up in very artistic wrappers.

Trade-mark on every package

GERMAN'S SWEET CHOCOLATE

In 1-4 lb. and 1-8 lb. packages

is one of the most popular sweet chocolates sold anywhere. It is palatable, nutritious and healthful, and is a great favorite with children.

Beware of imitations. The genuine is stamped: "S. German, Dorchester, Mass."

Trade-mark (La Belle Chocolatière) on every package

DOT CHOCOLATE

In 1-6 lb. and 1-2 lb. cakes

A high grade chocolate specially prepared for home-made candies, and for sportsmen's use. If you do not find it at your retailer, write to us and we will put you in the way of getting it.

In "The Way of the Woods—A Manual for Sportsmen," Edward Breck, the author, says:

"Chocolate is now regarded as a very high-class food on account of its nutritive qualities. * * * * * A half cake will keep a man's strength up for a day without any other food. I never strike off from camp by myself without a piece of chocolate in my pocket. Do not, however, have anything to do with the awfully sweet chocolates of the candy shops or the imported milk chocolate, which are not suited for the purpose. We have something better here in America in Walter Baker & Co.'s "Dot" brand, which is slightly sweetened."

CRACKED COCOA OR COCOA NIBS

In 1-2 lb. and 1 lb. packages, and in 6 lb. and 10 lb. bags

This is the freshly roasted bean cracked into small pieces. It contains no admixture, and presents the full flavor of the cocoa bean in all its natural fragrance and purity. When properly prepared, it is one of the most economical drinks. Dr. Lucke ter says: "It contains as much flesh-forming matter as beef."

Trade-mark on every package

FALCON COCOA

In 1, 5 and 10 lb. canisters and 25 lb. drums

This is a preparation for the special use of druggists and others in making hot or cold drinks. It forms the base for a delicious, refreshing, nourishing and strengthening drink.

It is absolutely pure. It is easily made. It possesses the full strength and natural flavor of the cocoa bean. No chemicals are used in its preparation.

The directions for making and using it are as follows:

8 ounces of Falcon Cocoa,
8½ pounds of white sugar,
2½ quarts of water.

Thoroughly dissolve the cocoa in hot water, then add the sugar and heat until the mixture boils. Strain while hot.

Absolutely Pure—free from coloring matter, chemical solvents, or adulterants of any kind, and therefore in full conformity to the requirements of all National and State Pure Food Laws.

Trade-mark on every package

CARACAS AND VANILLA TABLETS

These are small pieces of chocolate, made from the finest beans, and done up in fancy foil. These tablets are put up in small cartons and packages tied with colored ribbons, and are very attractive in form and delicious in substance. They are much used for desserts and collations, and at picnics and entertainments for young people. They are strongly recommended by physicians as a healthful and nutritious confection for children.

Trade-mark on every package

COCOA-BUTTER

In 1-2 lb. and 1-5 lb. cakes, and in metal boxes for toilet uses

One-half the weight of the cocoa bean consists of a fat called "cocoa-butter," from its resemblance to ordinary butter. It is considered of great value as a nutritious, strengthening tonic, being preferred to cod-liver oil and other nauseous fats so often used in pulmonary complaints. As a soothing application to chapped hands and lips, and all irritated surfaces, cocoa-butter has no equal, making the skin remarkably soft and smooth. Many who have used it say they would not for any consideration be without it. It is almost a necessary article for every household.

Trade-mark on every package

COCOA-SHELLS

In 1 lb. and 1-2 lb. packages

Cocoa-shells are the thin outer covering of the beans. They have a flavor similar to, but milder than, cocoa. Their very low price places them within the reach of all, and they furnish a pleasant and healthful drink.

Packed *only* in 1 lb. and 1½ lb. papers, with our label and name on them.

Trade-mark on every package

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HAS A LIKE RECORD.



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ESTABLISHED 1780.

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